

place your order

SELECT YOUR MENU

Select from our Catering Menu or our Banquet Menus. We can also customize a menu to fit your special needs. Please contact our Catering Sales Manager at 312.263.0022.

ORDERING

Please place all orders by 10 am of the preceding day. All catering orders include disposable plates, napkins, flatware and serving utensils. China is available at an additional cost. We are happy to assist you with any additional setup details.

*All items may not be available for orders placed within 48 hours of delivery.

CANCELLATIONS

All cancellations made within 48 hours of delivery are subject to pay 50% of the total food and beverage charges.

DELIVERY

Deliveries are subject to a 20% service fee of the food & beverage total and a \$25 minimum applies. Additional fees may apply for special needs.



WE HAVE LOCATIONS THROUGHOUT CHICAGO & ACROSS THE NATION

For specific locations, visit us at
www.restaurants-america.com



EVENTS AMERICA catering menu



Contact Our Catering Sales Manager at
312.263.0022
or conferences@restaurants-america.com

breakfast

BREAKFAST PACKAGES

Prices per person. (Minimum 10 guests)

BASIC CONTINENTAL BREAKFAST \$6

Assortment of bagels with a variety of cream cheese, butter & jelly. Served with freshly brewed coffee, decaffeinated coffee, assorted flavored herbal teas and fresh orange juice

EXECUTIVE CONTINENTAL BREAKFAST \$9

Assortment of Danish, muffins and bagels with cream cheese, butter & jelly. A platter of fresh seasonal fruit. Served with freshly brewed coffee, decaffeinated coffee, assorted flavored herbal teas and fresh orange juice

PRE-ASSEMBLED HOT BREAKFAST SANDWICHES

Prices per item. (Minimum 10 guests)

SCRAMBLED EGG & SAUSAGE BISCUIT \$5

BREAKFAST BURRITO \$5

Seasoned scrambled eggs, vegetables and cheddar rolled in a soft tortilla and garnished with salsa

A HEALTHY ALTERNATIVE \$12

An assortment of muffins, yogurt and granola. A platter of fresh seasonal fruit. Served with freshly brewed coffee, decaffeinated coffee, assorted flavored herbal teas and fresh orange juice

RISE & SHINE BREAKFAST \$14

Assortment of muffins and bagels with cream cheese, butter & jelly. A platter of fresh seasonal fruit. Scrambled eggs with sides of cheddar cheese, diced tomatoes, mushrooms, onion, bacon, sausage and roasted potatoes. Served with freshly brewed coffee, decaffeinated coffee, assorted flavored herbal teas and fresh orange juice



breaks & snacks

A LA CARTE

Prices per item

SCONES \$2.50

STICKY BUNS \$2.50

ASSORTED JUMBO COOKIES \$2

FUDGE BROWNIES \$2

ASSORTED DESSERT BARS \$2

POPCORN \$2

CHOCOLATE DIPPED PRETZEL RODS \$1.50

CHOCOLATE DIPPED STRAWBERRIES \$1.50

TRAIL MIX \$2

POTATO CHIPS \$2

Prices per person

TRIO DE MEXICO \$3.75

Tortilla chips with salsa, guacamole and sour cream

COMBO BREAKS & PLATTERS

Prices per person

CHOCOLATE, CHOCOLATE, CHOCOLATE \$5

Assorted candy bars, chocolate dipped pretzels & chocolate chip cookies

HEALTHY CHOICE \$5

Fresh whole fruit, trail mix & assorted yogurt

CRUNCH TIME \$5

Chips, trail mix & whole fresh fruit

VEGETABLE CRUDITES PLATTER \$3

With Chef's selection of dipping sauces

DOMESTIC CHEESE PLATTER \$5

With assorted crackers and flatbreads

SEASONAL FRUIT PLATTER \$4

With honey-yogurt dipping sauce.

Serve as kabobs for an additional \$1

lunch

BUILD YOUR OWN COLD LUNCH PLATTERS \$13

Served with lettuce, tomato, onion, mustard, mayonnaise, an assortment of breads and Swiss, provolone & cheddar cheeses. Prices per person. (Minimum 10 guests)

SELECT THREE SANDWICH FILLINGS

Roasted turkey breast, honey ham, roast beef, egg salad, pesto chicken salad, vegetarian portobello steaks, grilled seasonal vegetables, Mediterranean tuna salad, grilled chicken breast

SELECT TWO SIDES

Caesar salad, house salad, potato salad, grilled vegetable pasta salad, coleslaw, potato chips

SELECT ONE DESSERT

Brownies, cookies, assorted dessert bars, fresh seasonal fruit

PRE-PACKED SUPER SALADS

Each salad comes with a fresh roll, butter and cookie or whole fruit. Prices per salad. (Minimum 10 guests)

CHOPPED CHICKEN SALAD \$12

Mixed greens, chicken, bacon, tomato, onion, cucumber, corn and blue cheese with herb vinaigrette

GRILLED CHICKEN CAESAR \$12

Crisp Romaine tossed with tender grilled chicken breast, shaved parmesan & croutons in a zesty Caesar dressing

CHEF SALAD \$12

Mixed greens, tomatoes, bacon, hard-boiled egg, avocado, swiss and provolone with buttermilk Ranch.

PEPPERSTEAK SALAD \$15

Arugula, tomatoes, gorgonzola, red onion, grilled peppersteak with balsamic reduction

*All salads available as buffet for an additional \$2 per person

PRE-ASSEMBLED HEARTY SANDWICHES \$13

Prices per person. (Minimum 10 guests)

SELECT THREE SANDWICHES

Roasted Chicken
With mayo, salsa verde, watercress and roasted poblano peppers on focaccia

Smoked Turkey Breast
With honey butter, apple chutney and watercress on focaccia

Grilled Veggie Wrap
Sweet peppers, zucchini, eggplant, onion, tomato, Romaine and basil-olive pesto.

Country Ham and Swiss
With lettuce, tomato and grainy mustard on a French baguette

Roast Beef
With garlic mayo, watercress and red onion jam on a sandwich roll

Mediterranean Tuna Salad
Red onion and celery on whole wheat

SELECT TWO SIDES

Caesar salad, house salad, potato salad, grilled vegetable pasta salad, coleslaw, potato chips

SELECT ONE DESSERT

Brownies, cookies, assorted dessert bars, fresh seasonal fruit

*All sandwiches may be served as wraps by request

BOX LUNCHES \$12

Prices per box. (Minimum 10 guests)

ALL PRE-ASSEMBLED HEARTY SANDWICHES LISTED ABOVE ARE AVAILABLE FOR BOX LUNCHES. SELECT 3

Each box comes with your choice of Hearty Sandwich, Chef's pasta salad, deli pickle and cookie

HOT LUNCH BUFFETS

All buffets are served with bread & butter and coffee/tea. Prices per person. (Minimum 10 guests.) Plated lunches are available for an additional \$4 per guest

THE ROMA \$15

Classic Caesar salad, farfalle primavera (roasted peppers, tomatoes, broccoli), chicken parmesan and tiramisu

ONE NORTH \$16

Mixed greens salad (walnuts, tomatoes, blue cheese, apple slices, champagne vinaigrette), wild mushroom grilled chicken breast with sun-dried tomatoes, roasted rosemary potatoes, grilled seasonal vegetables & N.Y. style cheesecake

MAP OF ITALY \$15

House salad (mixed greens, carrots, tomatoes and balsamic vinaigrette), cavatappi pasta (chicken, mushrooms, blue cheese, cream) lasagna marinara & tiramisu

GREKTOWN \$17.50

Spinach salad (mushrooms, red onion, feta cheese), oregano & lemon marinated chicken, basmati rice, grilled seasonal vegetables & assorted dessert bars

FAJITA FIESTA \$15.50

Build Your Own: Lime-marinated chicken or steak, sautéed peppers, onions, lettuce, tomato, cheddar cheese, black beans and rice, trio de Mexico (tortilla chips, salsa, guacamole), sour cream & assorted jumbo cookies

THE VENETIAN \$16

Romaine salad (sliced fresh mozzarella, tomato, basil vinaigrette), roasted chicken breast, roasted garlic mashed potatoes, grilled seasonal vegetables & N.Y. style cheesecake

GRILLROOM BEEF \$24

Spinach salad (mushrooms, red onion, feta cheese) beef tenderloin medallions, red wine demi-glace, twice baked potato, grilled asparagus & apple tart with caramel sauce

beverage service

ASSORTED JUICES \$2.25

Orange, apple and tomato

ASSORTED SODAS \$2

Coke, Diet Coke and Sprite



BOTTLED WATER \$2

ICED TEA \$2

POT OF FRESHLY BREWED COFFEE/TEA \$10

Makes eight cups



Does not include applicable sales tax and 20% service fee.

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