

NORTH & CLARK  
CAFÉ  
CATERING



CHICAGO  
HISTORY  
MUSEUM

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## Breakfast

### Coffee Service

**\$4.25 per person**

Metropolis drip coffee  
Includes regular & decaf

Harney & Sons tea  
With sugar, cream, lemon, & honey on the side

### The Avenue

**\$14.75 per person**

Fresh fruit salad OR yogurt parfait with gluten-free\* granola  
Choice of mini bagels with cream cheese & jelly  
OR assorted Danish

Includes assorted juices, freshly brewed coffee, & hot teas

**The Loop**  
**\$21.95 per person**

Scrambled eggs  
Choice of bacon OR sausage patties  
Potatoes with red pepper & onion  
French toast with butter and maple syrup

Choice of:  
Fresh fruit salad OR yogurt parfait with gluten-free\* granola

Includes assorted juices, freshly brewed coffee, & hot teas

*\* Prepared in a kitchen where gluten products are used.*

**Deluxe Lunch Options**  
**\$19.95 per person**

Choice of three mini sandwiches  
Choice of two sides  
Soft drinks & water included

## **Sandwiches**

**Chicken Salad** with currants, lettuce, & tomato on pretzel roll

**Tuna Salad** with cheddar cheese, lettuce, & tomato on a croissant

**Turkey Club** with bacon & avocado on a rustic French roll

**Roasted Tomato Caprese** with spinach, fresh mozzarella, & pesto on tomato focaccia

**Bacon, Lettuce, and Tomato** on rustic French roll

(Mayo, mustard served on the side)

## **Salads & Sides**

**Classic Caesar Salad** tossed with Caesar dressing

**Mixed Green Salad** tossed with balsamic vinaigrette

**Pasta Salad** with seasonal additions

**House-Made Potato Chips**

## Hors D'Oeuvres

**Pricing per dozen with a 3-dozen minimum  
Passed or Buffet Style**

### Garden

**Gruyère Mac & Cheese in Phyllo Cups – \$32**

**Artichoke Beignet with garlic aioli – \$34**

**Veggie Spring Roll with soy ginger dipping sauce – \$34**

**Bruschetta on garlic toast points – \$34**

**Caprese Skewers with balsamic glaze – \$34**

## Land

**Honey Sriracha Chicken Meatballs – \$38**

**Taco Cups with Beef & Cheese – \$40**

**Buffalo Chicken Wings – \$46**

## Slider Station

**Pricing per dozen with a 3-dozen minimum**

**Mini Chicago-Style Hot Dog** with tomato, onion, relish, sport pepper, pickle, yellow mustard, & celery salt on a bun – **\$42**

**Crispy Chicken** with pickles & chipotle ranch on a mini pretzel roll – **\$44**

**Veggie Burger** with garlic aioli, pickles, & lettuce on a Hawaiian roll – **\$45**

**Braised Short Rib** with caramelized onions & Roquefort cheese on a brioche – **\$45**

## Snacks

### **Chef's Crudité**

Carrots, celery, peppers, broccoli, & cauliflower with ranch dressing

**\$10 per person**

### **Assorted Domestic Cheese Platter**

Assorted cheeses, red seedless grapes, & artisanal crackers

**\$10 per person**

### **Seasonal Fruit Platter**

**\$10 per person**

## Desserts

**\$4 per person**

**Chocolate Chip Cookie**

**Oatmeal Cranberry Walnut Cookie**

**Seven-Layer Bar**

**Key Lime Pie**