

NORTH & CLARK
CAFÉ
CATERING



CHICAGO
HISTORY
MUSEUM

Please contact Kristine Kostrewa
North & Clark Café, Catering & Beverage Manager
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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