



RA
CATERS

Catering Menu

Chicago - Commissary

Liz Leis

lweis@restaurantassociates.com

502-905-1799

BREAKFAST

Minimum of 8

Assorted Pastries

\$4.00 per guest

Scones, Muffins, Danish and or Mini Croissants, Butter

Bagels & Cream Cheese

\$4.00 per guest

Assorted Bagels, Cream Cheese, Butter (Flavored Cream Cheese on Request)

Individual Avocado Toast

\$15.00 per guest

Smashed Avocado, with Multigrain Toast with available toppings: Radish, Pomegranate Seeds. Micro Cilantro, Tomatoes, Hard Boiled Eggs, Smoked Turkey, Smoked Salmon & Queso Fresco

Fresh Fruit & Berries Tray

\$4.50 per guest

Breakfast Box

\$6.00 each

Muffin, Whole Fruit, Boxed Orange Juice

Box of Coffee

\$40.00 each | serves 8-10

Regular, Hot Tea

Breakfast Enhancements

Seasonal Yogurt Parfait	\$5.00 each
Individual Overnight Oats	\$5.00 each
Whole Fruit	\$1.65 each
Yogurt Cup	\$3.25 each
Greek Yogurt Cup	\$3.50 each
Whole Boiled Eggs Cup (2ea)	\$3.00 each
Nutri-grain / Nature Valley Granola Bar	\$2.75 each
Protein Bar (RX, Quest, Cliff)	\$3.75 each
Peanut Butter Energy Bites (3ea)	\$4.00 each

HOT BREAKFAST

Minimum of 10

Breakfast Sandwiches

\$6.00 per guest

Proteins: Bacon, Pork Sausage, Turkey Sausage, Vegan Bacon Or Chorizo

Cheese: American, Cheddar, Swiss, Pepper Jack & Vegan Cheese

Breads: Brioche Bun, English Muffin, Buttermilk Biscuit

Burritos: Choice of Protein, Meat, Cheese with Veggies & Potatoes

American Breakfast

\$17.00 per guest

Scrambled Eggs, Crispy House Potatoes, Choice of Bacon or Pork Sausage

Upgrade: Turkey Sausage, Veggie Bacon, or Chicken Sausage

Includes Fruit Bowl

\$2.00 per guest

Breakfast #1

\$18.00 per guest

French Toast with Berry Jam & Maple Syrup

Scrambled Eggs and Choice of Bacon or Pork Sausage

Includes Fruit Bowl

Breakfast #2

\$19.00 per guest

Breakfast Frittata with Eggs, Cheddar Cheese, Bacon & Green Onions

Vegetarian Breakfast Frittata with Eggs, Roasted Tomato, Spinach & Goat Cheese

Includes Fruit Bowl

Add Potatoes \$2.00 per guest

LUNCH

Minimum of 8

Lunch Rush

\$11.00 per guest

Choice Selection of Mini Sandwiches, Bag of Chips/Pretzels

Classic Sandwich Lunch

\$19.00 per guest

Choice Selection of Sandwiches, One or Two Side Salads, Bagged Chips or Pretzels, Assorted Cookies

Boxed Lunch

\$21.00 per guest

Choice Selection of Sandwiches, Side Salad, Whole Fruit, Bagged Chips or Pretzels, Cookie

Sandwiches and or Wraps Options

- Smoked Turkey & Provolone with Lettuce, Tomato (may add Mayo or Mustard)
- Ham & Swiss with Lettuce, Tomato & Whole Grain Mustard
- Chef's Chicken Salad
- Albacore Tuna Salad with Lettuce & Tomato
- Roast Beef & Cheddar with Lettuce, Tomato & House Garlic Aioli
- Classic Club with Turkey, Ham, Bacon, Cheddar, Lettuce & Tomato (may add Mayo or Mustard)
- Grilled Balsamic Steak, Caramelized Onion with Horseradish Aioli
- Curry Chicken Salad with Green Onion, Apples & Watercress
- Grilled Salmon BLT with Bacon, Arugula, Tomato & Pesto Aioli
- Grilled Chicken with Lettuce, Tomato, Red Onion & Herb Mayo
- Buffalo Chicken with Ranch, Cheddar, Lettuce & Tomato
- Beefsteak Tomato, Fresh Mozzarella, Basil Pesto & Arugula
- Vegetarian Green Goddess with Chickpea, Cucumber, Radish, Carrot & Smashed Avocado
- Baked Falafel with Cucumber, Marinated Tomato & Spiced Hummus
- Grilled Vegetables & Hummus

Side Salad Options

- Classic Garden Salad with Balsamic Vinaigrette
- Caesar Salad with Caesar Dressing
- Pasta Salad with Mozzarella & Pesto
- Garden Fresh Pasta Salad
- Lemon Dill Potato Salad
- Macaroni Salad
- Cous Cous Salad

LUNCH SALADS

Minimum of 8

Greens or Grains Salad (Individual)

Your Choice of Protein: Seasoned Angus Beef, Herb or Blacked Grilled Chicken, Herb or Blacked Salmon, Seasoned Tofu or Grilled Seasonal Vegetables

Dressings may be substituted. One Choice of Protein included in Salad

Caesar Salad

\$10.50 each

Romaine Lettuce, Tomatoes, Parmesan Cheese, Anchovy Crostini,

Mediterranean Grain Salad

\$11.50 each

Toasted Farro, Cucumber, Tomato, Kalamata Olive, Chickpea, Feta, Greek Oregano, Mint Lemon Vinaigrette,

Spring Harvest Bowl

\$11.50 each

Arugula, Frisée, Spring Peas, Watermelon Radish, Steamed Asparagus, Fresh Herbs, Citrus Champagne Vinaigrette,

Southwest Salad

\$11.75 each

Romaine, Black Beans, Corn, Tomatoes, Red Onion, Cilantro, Avocado, Tortillas. Chipotle Ranch.

Asian Salad

\$11.50

Romaine Lettuce & Purple Cabbage, Snow Peas, Green Onions, Carrots, Red Bell Peppers, Cilantro & Almonds, Sesame Dressing.

Cobb Salad

\$11.75

Greens, Eggs, Bacon, Tomatoes, Blue Cheese. Green Onion, Avocado, Ranch.

Chopped Salad

\$11.50

Romaine, Radicchio, Chickpeas, Cherry Tomatoes, Pepperoncini's, Celery, Provolone Cheese, Dijon Vinaigrette Dressing

Buffet Sizes Available Upon Request

Delivery information can be found on page 10.

For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.



HOT LUNCH BUFFET

Minimum 10

Southwest

\$22.00 per guest

Southwest Salad: Romaine, Black Beans, Corn, Tomatoes, Red Onion, Cilantro, Avocado & Tortilla Strips with Chipotle Ranch Dressing
Blackened Chicken
Chipotle Grilled Tofu
Roasted Corn & Black Beans
Cilantro Lime Rice
Tortilla Chips & Salsa Roja
Fruit Tray & Assorted Cookies

Greek

\$21.00 per guest

Cucumber and Tomato Salad with Red Onion, Feta Cheese and Oregano-Garlic Vinaigrette
Herb Grilled Chicken
House Baked Falafel
Lemon Oregano Brown Rice
Charred Broccoli
Pita with Hummus
Fruit Tray & Assorted Cookies

BBQ

\$22.00 per guest

Cobb Salad with Greens, Eggs, Bacon, Tomatoes, Blue Cheese with Ranch & Balsamic Vinaigrette
BBQ Pulled Chicken with Brioche Buns, Pickles, Mustard & Cole Slaw
Roasted Vegetable Skewers
Macaroni & Cheese
House Baked Chips
Fruit Tray & Assorted Cookies

Chicago Style

\$25.00 per guest

Vegetarian Chopped Salad
Romaine, Radicchio, Chickpeas, Cherry Tomatoes, Pepperoncini's, Celery, Provolone Cheese served with Dijon Vinaigrette Dressing
Chicago Style All Beef Hot Dogs with toppings: Tomato Wedges, Sport Peppers, Diced Onions, Green Relish, Dill Pickle Spears, Celery Salt & Poppy Seed Buns
(Can provide Veggie Dogs on request)
All Beef Burgers with Brioche Buns served with American Cheese & LTO Platter
House Made Chips
Macaroni Salad or Pasta Salad
Fruit Tray & Assorted Cookies

Chinese/Asian

\$25.00 per guest

Asian Style Chopped Salad with Sesame Vinaigrette
Romaine Lettuce & Purple Cabbage
Snow Peas, Green Onions, Carrots, Red Bell Peppers, Cilantro & Almonds
Teriyaki Grilled Chicken
Mongolian Beef
(Can provide Crispy Tofu on request)
Steamed Jasmine Rice
Stir Fried Vegetables
Fruit Tray & Assorted Cookies

Southwest & Greek Menus Available as Individual Bowls Upon Request

Delivery information can be found on page 10.

For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.



SNACKS & BEVERAGES

2/28/24

Minimum of 8

Snack Attack

\$9.00 per guest

Assorted Chips and Pretzels, Fresh Baked Cookies, Seasonal Hand Fruit

Chips and Dips Snack

\$9.00 per guest

Tri Color Tortillas, Chef Select Salsas and Dips

Cheese and Fruit Snack

\$9.00 per guest

Cheese Selection, Crackers, Grapes, Seasonal Fruit and Nuts

Cookie & Brownie Platter

\$3.50 per guest

Mediterranean Snack

\$9.50 per guest

Chef Select Dips and Tapenades, Pita, Cucumber, Cherry Tomatoes, Olives

Garden Snack Pack

\$7.50 per guest

Seasonal Vegetables, Chef Select Dips

Sweet and Salty Snack

\$9.50 per guest

Popcorn, M&M's, Trail Mix, Cookie

A La Carte

Lay's Baked Chips and Rold Gold Pretzels	\$2.50 each
Garrett's Popcorn (2oz bag)	\$6.00 each
Whole Fruit	\$1.65 each
Nutri-grain / Nature Valley Granola Bar	\$2.75 each

A La Carte Beverages

Canned Soda (12oz)	\$2.25 each
Bottled Water (16oz)	\$2.75 each

RECEPTION

Minimum of 25

Option 1: Stationary Food & Bar

\$40.00 per guests (2) Hours
House Red & White Wine,
Imported & Domestic Beer, Soda & Water

Full Liquor Bar

Additional \$12.00 per guest
Premium Liquor

Option 2: Stationary Food & Passed Appetizers & Bar

\$53.00 per guest (2 Hours)

Stationary Food

Assorted Cheese Selections, Fresh Fruit, Dried Fruit & Crackers
Tortilla Chips with Pico de Gallo & Salsa Roja
Vegetable Crudites with Buttermilk Ranch Dip

Reception Add Ons

Bruschetta, Hummus & Dips

\$13.00 per guest
Tomato Mozzarella Bruschetta, Olive Tapenade, White Bean & Prosciutto, Garlic Hummus with Crostini's

Guacamole Bar

\$14.00 per guest
Traditional Guacamole served Tortilla Chips and the following condiments:
Tomatoes, Cilantro, Onions, Pico de Gallo, Jalapenos, Black Beans, Cojita Cheese, Corn, Salsa Roja, Sour Cream & Limes

Asian Table

\$12.95 per guest
Assorted Steamed Dumplings
Vegetarian Spring Rolls
Chicken and Beef Skewers
Asian Style Dipping Sauces

American Table

\$18.00 per guest
Mini Cheeseburger Sliders
Mini Pulled Pork Sliders
Mac & Cheese Bites
Buffalo Wings, Blue Cheese, Celery & Carrot Sticks

Specialty Desserts

Available on Request

PASSED HORS D'OEUVRES

2/28/24

Minimum of 25

One Hour Passed, Choice of 6

\$28.50 per guest

13.00 each additional half hour

Vegetarian

Summer Tomato Bruschetta, Crostini, Balsamic Glaze, Micro Arugula

Vegetable Spring Rolls, Sweet Chili Sauce

Mac & Cheese Bites

Spanakopita

Cucumber Hummus Bites with Pine Nuts

Italian Vegetarian Stuffed Mushrooms

Vegan Sundried Tomato Sweet Potato Bites

Meat & Poultry

Mini Chicken Empanada, Avocado Relish

Mini Chicken Parmesan Bites

Chicken Salad in Phyllo Cups

Roast Beef Crostini, Horseradish Cream, Cornichon

Baby BLT, Brioche Bite with Bacon, Lettuce, Tomato & Tarragon Mayo

Beef Frank, Puff Pastry, Spicy Mustard

Mini Beef Empanada, Lime Crema

Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato

Mini Cheeseburgers with Steak Sauce

Seafood & Fish

Mini Crab Cakes, Lemon Chili Remoulade

Shrimp Cocktail, Lime Cocktail Sauce

Mini New England Lobster Roll

Brown Sugar Bacon Wrapped Scallops

Smoked Salmon, Cucumber, Dill Crème Sauce, Pumpernickel

Mexican Shrimp Cocktail Stuffed Avocados

GENERAL INFORMATION

CATERING & DELIVERY POLICIES

Catering Menu Orders must be placed by 48 hours the day prior to your meeting.

Kosher Meals 48-hours-notice required.

Delivery / Drop-Off Fee: \$50 fee added to each order.

Set-Up Fee: If you would like your order to be set-up by the catering attendant there will be an additional \$30 fee added to the delivery fee.

Reception Fee & Details: 1 Bartender per 75 Guests = \$150.00, 2 week notice for events

Pop Ups For same day orders, please call catering department 502-905-1799. Orders will be subject to chef's choice based on availability of product.

General Ordering Information

For menu items where a minimum applies, orders with a lower guest count will be charged for the minimum. Disposables are provided for a standard catering service at no additional cost and includes cups, 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 period, please contact us, we will do our best to accommodate your event.

CANCELLATION POLICIES

Catering Menu

Before 9am day prior –cancel without charge. After 9am or day of – cancel with charge for all non-recoverable food. Beverages will not be charged.

Specialty Menus

72-hours-notice –cancel without charge.

48-hours-notice –charge for all rentals, non-recoverable food and custom decor. No charge for labor and beverage.

24-hours-notice –charge for non-recoverable food and beverage, rentals, labor and any other non-recoverable costs.

Kosher Meals 48-hours-notice.

General Cancellation Information

All menu and staff changes within 48 hours of event must be discussed with the catering manager. These changes can be accommodated but may incur additional charges. Cancellations due to force majeure (or any event that cannot be reasonably anticipated or controlled such as weather or other forces of nature) –100% charge for all non-recoverable costs

BILLING & OTHER POLICIES

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