Wolfgang Puck Catering at
The University of Chicago
Gleacher Center

DAYTIME SELECTIONS 2020

WOLFGANG PUCK CATERING
CATERING POLICIES AND PROCEDURES

Thank you for choosing the Gleacher Center for your upcoming event. Please find enclosed some key catering details that may pertain to your function.

A catering manager will be assigned to you at least two weeks prior to the date of your event and is responsible for all food and beverage arrangements within the Gleacher Center.

Catering managers must be notified no later than two weeks prior to each function with the client’s specific menu selections. If selections are not received prior to two weeks, catering managers may not be able to guarantee preferred selections.

A final guest count of the exact number of guests scheduled to attend your event is required by noon, 72 business hours prior to your function (excluding Saturday and Sunday). If no guarantee is given, the numbers as contracted will automatically become the guaranteed count. The client will be billed for the guaranteed guest count or actual number of guests, whichever is greater.

No food or beverages of any kind will be permitted outside the event space by the patron, guests, or invitees.

No food or beverages of any kind will be permitted to be brought into the event space by the client, guests, or invitees.

All daytime event prices as quoted herein are inclusive of staffing, set up, equipment, and administrative fees. Luncheon pricing is based on one hour of service in one location. Luncheon buffet menus may be used for evening events and meetings for an additional 20% surcharge and applicable labor.

All catering services taking place on Saturday after 5:00PM or on Sunday will be subject to a $2,500 food and beverage minimum and applicable labor.

Water service and candies are provided complimentary only when catering is ordered as outlined in your final contract.

All service is sequential. Breaks in service will incur additional labor charges. Continuation of breakfast and/or morning breaks after 10:30 AM will incur a staffing fee of $110.00.

The client will be billed for catering by the University of Chicago Gleacher Center.

CANCELLATION

Cancellation within 5 business days prior to the first scheduled function date will result in a 50% cancellation fee based on the anticipated billing. Client is liable for 100% of total food and beverage charges should cancellation occur less than 72 business hours prior to the first scheduled function.

Contracts for food and beverage service must be signed by an authorized individual within 48 business hours of receipt to guarantee pricing as quoted.
BREAKFAST BUFFET

CONTINENTAL BREAKFAST | $35.15 Per Person

- Assorted Freshly Baked Bagels
- Flaky Croissants
- Breakfast Pastries
- Sweet Butter, Assorted Preserves and Cream Cheeses
- Fresh Whole Fruit of the Season
- Freshly Squeezed Orange Juice
- Cranberry Juice
- Dark Roasted Regular and Decaffeinated Coffee
- Assorted Numi Organic Hot Teas
- Sweeteners, Lemon Wedges, Half & Half and Skim Milk

ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

HEART HEALTHY BREAKFAST | $39.30 Per Person

- Warm Oatmeal with Golden Raisins and Brown Sugar
- Hard Boiled Eggs with Salt and Pepper
- Assorted Bagels and Flaky Croissants
- Freshly Baked Banana Bread
- Sweet Butter, Assorted Preserves and Cream Cheeses
- Housemade Granola with Dried Fruits
- Assorted Individual Fruit Yogurts and Greek Yogurts
- Fresh Whole Fruits of the Season
- Freshly Squeezed Orange Juice
- Cranberry Juice
- Dark Roasted Regular and Decaffeinated Coffee
- Assorted Numi Organic Hot Teas
- Sweeteners, Lemon Wedges, Half & Half and Skim Milk

ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

Prices Based on Setup in One Location • All Service Times Must Be Sequential
The Above Menus Will Have a $110 Staffing Fee for Parties Fewer than 20 Guests
BREAKFAST BUFFET

SWEET HOME CHICAGO BREAKFAST | $48.05 Per Person
Scrambled Eggs with Mascarpone Cheese and Scallions
Crisp Applewood Smoked Bacon
Hash Brown Casserole with Caramelized Onions
Housemade Cinnamon Crumb Cake
Assorted Freshly Baked Bagels, Flaky Croissants and Pastries
Sweet Butter, Assorted Preserves and Cream Cheeses
Fresh Sliced Fruits and Berries of the Season
Freshly Squeezed Orange Juice
Cranberry Juice
Dark Roasted Regular and Decaffeinated Coffee
Assorted Numi Organic Hot Teas
Sweeteners, Lemon Wedges, Half & Half and Skim Milk
ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

LAKE VIEW BREAKFAST | $58.55 Per Person
Overnight French Toast with Mixed Berry Compote and Vermont Maple Syrup
Seasonal Vegetable Frittata with Aged Cheddar
Baked Biscuits and Gravy Casserole
Smoked Wild Salmon Platter with Sliced Onions, Sliced Tomatoes, and Capers
Assorted Freshly Baked Bagels, Flaky Croissants and Pastries
Sweet Butter, Assorted Preserves and Cream Cheeses
Fresh Sliced Fruits and Berries of the Season
Freshly Squeezed Orange Juice
Cranberry Juice
Dark Roasted Regular and Decaffeinated Coffee
Assorted Numi Organic Hot Teas
Sweeteners, Lemon Wedges, Half & Half and Skim Milk
ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

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À LA CARTE BREAKFAST ENHANCEMENTS

Each Item Priced Per Person

Assorted Freshly Baked Bagels and Pastries | $7.35
Assorted Sweet and Savory Biscotti | $7.35
Fresh Whole Fruits of the Season | $5.70
Fresh Sliced Fruits of the Season | $7.35
Assorted Individual Greek Yogurts | $7.35
Assorted Individual Fruit Yogurts | $7.35
Wolfgang Puck Freshly Blended Yogurt Smoothies | $7.35
  *Raspberry Lime and Piña Colada*
Sweet Vanilla Yogurt Parfait with Granola and Fresh Fruit | $7.35
Make Your Own Yogurt Parfait Bar | $10.60
Individual Boxes of Assorted Cereal with Milk | $5.70
Assorted Energy and Granola Bars | $5.70
Warm Oatmeal with Golden Raisins and Brown Sugar | $7.35
Hard Boiled Eggs with Salt and Pepper | $5.70
Scrambled Eggs with Mascarpone Cheese and Scallions | $7.35
Crisp Applewood Smoked Bacon and Sausage Links | $8.40
Smoked Salmon Platter with Sliced Onions, Tomatoes, and Capers | $11.25
  Seasonal Vegetable Quiche with Aged Cheddar | $7.35
  *Scrambled Eggs, Canadian Style Bacon, Cheddar Cheese*
Overnight French Toast with Mixed Berry Compote and Vermont Maple Syrup | $8.05

Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service
  4 Hour Replenished Service | $10.90
  8 Hour Replenished Service | $19.85
Freshly Squeezed Orange Juice, Cranberry Juice | $8.05
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

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BUFFET LUNCH

SOUP AND SALAD BUFFET | $54.55 Per Person

BUFFET TO INCLUDE THE FOLLOWING:
Chef’s Vegetarian Soup Inspiration of the Day
Chef’s Inspiration Seasonal Vegetarian Green Salad
Freshly Baked Artisan Breads and Rolls with Sweet Butter

CHOOSE THREE OF THE FOLLOWING SALADS:

- Chinois Chicken Salad
  *Slow Roasted Chicken Breast, Frisée, Napa Cabbage, Radicchio, Carrots, Wontons, Candied Cashews, Chinese Mustard Vinaigrette*

- Hanger Steak Salad
  *Roasted Mushrooms, Cipollini Onions, Peppers, Creamy Horseradish Dressing*

- Grilled Peach Salad
  *Arugula, Frisée, Fresh Mozzarella, Port Wine Reduction*

- Teriyaki Salmon Salad
  *Udon Noodles, Toasted Sesame Vinaigrette*

- Southwest Chopped Salad
  *Blackened Chicken, Black Beans, Roasted Corn, Radish, Chayote Squash, Peppers, Shaved Red Onion, Queso Fresco, Creamy Buttermilk Chipotle Dressing*

- Chopped Cobb Salad
  *Roasted Turkey, Applewood Smoked Bacon, Hardboiled Egg, Seasonal Vegetables, Blue Cheese, Creamy Horseradish Dressing*

BUFFET TO INCLUDE THE FOLLOWING:

- Fresh Sliced Fruits of the Season
- Chef’s Daily Housemade Miniature Desserts
- Freshly Brewed Tropical Iced Tea
- Assorted Sweeteners and Lemon Wedges

ADD:
*Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each*

*Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service | $4.20 Per Person*
BUFFET LUNCH

SANDWICH PLATTER or BOXED LUNCH | $49.70 Per Person

CHOOSE THREE OF THE FOLLOWING SANDWICHES:

Asian Spice Chicken
Pickled Carrots, Daikon, Chili Aioli, Flat Salted Ciabatta Bread

Grilled Portobello & Seasonal Vegetable Wrap
Balsamic Marinated Portobello Mushrooms and Seasonal Vegetables, Goat Cheese, Sun-Dried Tomato Tortilla

Porketta
Slow Roasted Pork Belly, Fresh Spinach, Swiss Cheese, Whole Grain Mustard Aioli, Toasted Sesame Baguette

Curried Chicken Salad
Roasted Red Pepper Relish, Cilantro Rice, Herb Flatbread

Turkey Country Club
Applewood Smoked Bacon, Plum Tomato, Crisp Lettuce, Garlic Aioli, Rustic Sourdough

Herb Shaved Roast Beef
Aged Cheddar, Caramelized Onions, Bibb Lettuce, Tomato Relish, Soft Onion Roll

Tuna Salad
Romaine Lettuce, Cucumber, Crisp Celery, Red Onion, Soft New England Roll

Herb Roasted Turkey & Brie
Cranberry and Apple Compote, Whole Grain Mustard Aioli, Bibb Lettuce, Artisan Ciabatta Bread

Mediterranean Spinach Wrap
Hummus, Tomato, Artichoke, Kalamata Olive Relish, Feta Cheese, Baby Arugula, Roasted Red Peppers, Spinach Tortilla

Classic Italian Submarine
Salami, Ham, Mortadella, Provolone Cheese, Thin Sliced Red Onion, Zesty Red Wine Vinaigrette, Rustic Italian Roll

Grilled Chicken Breast
Shaved Parmesan, Lettuce, Tomato, Basil Aioli, French Bread

The Mexican Torta
Chimichurri Marinated Flank Steak, Guacamole, Salsa Fresca, Queso Fresco, Shaved Romaine Lettuce, Mexican Tolero Bread

Egg Salad
Sliced Tomato, Bibb Lettuce, Red Onion, Artisan Brioche

(Continued on next page)
SANDWICH PLATTER BUFFET or BOXED LUNCH

CHOOSE TWO OF THE FOLLOWING SALADS (SANDWICH PLATTER)
OR
CHOOSE ONE OF THE FOLLOWING SALADS (BOXED LUNCH):

Seasonal Mixed Greens
Tear Drop Tomatoes, Cucumbers, Julienne Carrots, Red Bell Peppers, Young Radish, House Vinaigrette

Wolfgang's Famous Austrian Potato Salad
Champagne Vinaigrette

Seasonal Chopped Vegetable Salad
Carrots, Celery, Red Onion, Green Beans, Radish, Vegetables in Season, House Vinaigrette

Crisp Southern Coleslaw
Apple Cider Vinaigrette

Orzo Salad
Kalamata Olives, Cherry Tomatoes, Cucumbers, Fresh Oregano, Feta Cheese

Cheese Tortellini Salad
Cherry Tomatoes, Classic Basil Pesto

BUFFET TO INCLUDE THE FOLLOWING:

Fresh Whole Fruits of the Season
Assorted Individual Bags of Chips
Chef's Daily Housemade Miniature Desserts

Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges

ADD:
Chef's Vegetarian Inspiration Soup of the Day | $5.40 Per Person

Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each
Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service | $4.20 Per Person
BUFFET LUNCH

DELICATESSAN BUFFET | $58.10 Per Person

CHOOSE TWO OF THE FOLLOWING SALADS:

Cheese Tortellini Salad
*Cherry Tomatoes, Classic Basil Pesto*

Seasonal Mixed Greens
*Tear Drop Tomatoes, Cucumbers, Julienne Carrots, Red Bell Peppers, Young Radish, House Vinaigrette*

Wolfgang’s Famous Austrian Potato Salad
*Champagne Vinaigrette*

Crisp Southern Coleslaw
*Apple Cider Vinaigrette*

BUFFET TO INCLUDE:

Assorted Sliced Italian Meats

Herb Shaved Roast Beef

Oven Roasted Sliced Turkey Breast

Classic Mayonnaise, Dijon Mustard, Remoulade

Assorted Cheeses, Lettuce, Tomato, Onion, Housemade Pickles

Sliced Artisan Sandwich Breads and Rolls

Assorted Individual Bags of Chips

Chef’s Daily Housemade Miniature Desserts

Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges

ADD:

Creamy Tuna Salad | $5.40 Per Person

Chef’s Vegetarian Inspiration Soup of the Day | $5.40 Per Person

Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service | $4.20 Per Person

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BUFFET LUNCH

LITTLE ITALY BUFFET | $62.30 Per Person

BUFFET TO INCLUDE THE FOLLOWING:
Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, Basil Pesto, Aged Balsamic, And Extra Virgin Olive Oil
Deconstructed Caesar Salad
Sun Dried Tomato Relish, Capers, Crisp Celery, Focaccia Croutons, Fresh Parmesan, Caesar Dressing
Freshly Baked Artisan Breads and Rolls with Sweet Butter
Oven Roasted Chicken with Sautéed Spinach and Leek White Wine Butter Sauce
Spicy Italian Fennel Sausage with Oven Roasted Tomatoes, Peppers and Caramelized Onions
Bowtie Pasta Primavera with Seasonal Vegetables and Garlic Parmesan Sauce
Freshly Sliced Fruits of the Season
Chef’s Daily Housemade Miniature Desserts
Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service

ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 each

HEART HEALTHY BUFFET | $62.30 Per Person

BUFFET TO INCLUDE THE FOLLOWING:
Kale and Quinoa Salad with Toasted Almonds, Cucumbers, Red Peppers, Orange Segments, And Lemon Tahini Dressing
Deconstructed Spinach Salad
Garbanzo Beans, Sliced Strawberries, Caramelized Pecans, Red Onion, Feta Cheese, Balsamic Dressing
Freshly Baked Artisan Breads and Rolls with Sweet Butter
Skinless Grilled Chicken with Tomato Truffle Vinaigrette
Chef’s Fresh Catch of the Day with Basil Pesto Vinaigrette and Wild Rice
Grilled Seasonal Vegetable and Spinach Lasagna with Roasted Tomatoes
Fresh Sliced Fruits of the Season
Chef’s Daily Housemade Miniature Desserts
Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service

ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

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BUFFET LUNCH

CHICAGO PICNIC BUFFET | $62.30 Per Person

BUFFET TO INCLUDE:
Chicago Style Italian Beef
Vegetarian Black Bean Burgers
Chicago Style Hot Dogs
Creamy Baked Macaroni-n-Cheese
Crisp Southern Coleslaw with Apple Cider Vinaigrette
Italian Rolls, Whole Wheat and Poppy seed Buns
Assorted Sliced Cheeses
Giardiniera, Shredded Lettuce, and Sliced Tomato
Mayonnaise, Mustard, and Ketchup
Fresh Sliced Fruit of the Season
Chef’s Daily Housemade Miniature Desserts

Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service

ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

ORIENT EXPRESS BUFFET | $68.30 Per Person

BUFFET TO INCLUDE:
Seaweed Salad with Julienne Red Peppers, Edamame and Sesame Dressing
Asian Vegetable Noodle Salad with Toasted Tofu
Freshly Baked Artisan Breads and Rolls with Sweet Butter
Miso Soup with Fresh Seaweed and Tofu
Stir Fry Beef with Straw Mushrooms, Bamboo Shoots, and Oyster Sauce
Spicy Sesame Chicken with Broccoli and Carrots
Steamed Jasmine Rice
Fresh Sliced Fruits of the Season
Chef’s Daily Housemade Miniature Desserts

Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service

ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

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BUFFET LUNCH

FIESTA BUFFET | $68.30 Per Person

BUFFET TO INCLUDE:

Fiesta Salad
Poblano Peppers, Chayote Squash, Marinated Cactus, Dice Tomatoes, Sliced Avocado, Cilantro, Crisp Lettuce, Creamy Buttermilk Chipotle Vinaigrette

Spicy Three Bean Salad
Pulled Southwest Chicken Burritos
South of the Border Grilled Whitefish with Spicy Slaw
Chef Inspired Vegetarian Enchiladas

Housemade Guacamole, Pico de Gallo, Sour Cream and Hot Sauce

Fresh Sliced Fruits of the Season
Chef’s Daily Housemade Miniature Desserts

Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service

ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

INTERNATIONAL BUFFET | $68.30 Per Person

BUFFET TO INCLUDE:
Deconstructed Salad
Crisp Kale, Spinach, Sliced Apples, Cucumber, Garbanzo Beans, Caramelized Nuts, Blue Cheese, Feta Cheese, Balsamic Dressing, Citrus-Shallot Vinaigrette

French Onion Soup with Baked Cheese Crostini

Freshly Baked Artisan Breads and Rolls with Sweet Butter

Spicy Chicken Tikka Masala with Basmati Rice
Slow Braised Beef Short Ribs with Vegetable and Herb Polenta Cakes and Rosemary Red Wine Sauce
Spinach and Feta Pie in Crisp Phyllo

Fresh Sliced Fruits of the Season
Chef’s Daily Housemade Miniature Desserts

Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
Dark Roasted Regular and Decaffeinated Coffee and Numi Organic Hot Tea Service

ADD:
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

Prices Based on Setup in One Location • All Service Times Must Be Sequential
The Above Menus Will Have a $110 Staffing Fee for Parties Fewer than 20 Guests
PLATED LUNCHEON

SEATED LUNCHEON PRICING INCLUDES THREE COURSES AND COFFEE SERVICE

PLEASE SELECT ONE FIRST COURSE:

- Classic Wedge with Crispy Bacon, Grape Tomatoes, Crumbled Blue Cheese, Fresh Chives and Creamy Ranch Dressing
- Roasted Beet Salad with Market Berries, Mizuna Lettuce, Goat Cheese and Citrus Vinaigrette
- Grilled Strawberry Salad with Fresh Kale, Roasted Asparagus, Feta Cheese, Walnuts and Balsamic Vinaigrette
- Baby Spinach, Heirloom Tomato, Basil and Vidalia Onion Tart with Micro Greens

PLEASE SELECT ONE SECOND COURSE:

- Fire Grilled Chicken Breast | $73.40 Per Person
  Parmesan Orzo, Sugar Snap Peas, Carrots, Thyme Natural Jus
- Herb Stuffed Chicken Breast | $75.75 Per Person
  Baby Asparagus, Fresh Peas, Fingerling Potato and Leek Hash, Natural Jus
- Basil Crusted Salmon | $78.00 Per Person
  Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon Vinaigrette
- Chef's Fresh Catch of the Day | $80.35 Per Person
  Feta-Scallion Potato Puree, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives, Petite Oregano
- Grilled Petit Filet | $83.75 Per Person
  Blistered Tomatoes, Potato-Leek Galette, Sautéed Spinach, Aged Red Wine Sauce

PLEASE SELECT ONE THIRD COURSE:

- Fruit of the Season Inspired Cheesecake
- Strawberry Rhubarb Tart
- Pineapple Upside-down Cake with Raspberry Sauce
- Layered Chocolate Mousse Torte with Berry Merlot Sauce
- Chef's Daily Housemade Miniature Desserts (served individually OR family style)
- Fresh Sliced Fruits of the Season
- Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
- Dark Roasted Regular and Decaffeinated Coffee
- Assorted Numi Organic Hot Teas
- Sweeteners, Lemon Wedges, Half & Half and Skim Milk

ADD:
- Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks on Consumption | $5.50 Each

Prices Based on Setup in One Location • All Service Times Must Be Sequential
The Above Menus Will Have a $110 Staffing Fee for Parties Fewer than 20 Guests
EXECUTIVE PACKAGE #1 | $123.60 Per Person

CONTINENTAL BREAKFAST
Assorted Freshly Baked Bagels
Flaky Croissants and Breakfast Pastries
Sweet Butter, Assorted Preserves and Cream Cheeses
Fresh Sliced Fruits of the Season
Freshly Squeezed Orange Juice and Cranberry Juice

ALL DAY BEVERAGES
Bottled Sparking and Flat Waters with Assorted Regular and Diet Soft Drinks
Dark Roasted Regular and Decaffeinated Coffee
Assorted Numi Organic Hot Teas
Sweeteners, Lemon Wedges, Half & Half and Skim Milk

MORNING BREAK
Re-tray of Breakfast Items
Coffee and Beverage Service Refresh
Add: Freshly Baked Cinnamon Crumb Cake

LITTLE ITALY LUNCH BUFFET
Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, Basil Pesto, Aged Balsamic, And Extra Virgin Olive Oil
Deconstructed Caesar Salad
Sun Dried Tomato Relish, Capers, Crisp Celery, Focaccia Croutons, Fresh Parmesan, Cesar Dressing
Freshly Baked Artisan Breads and Rolls with Sweet Butter
Bowtie Pasta Primavera with Seasonal Vegetables and Garlic Parmesan Sauce
Spicy Italian Fennel Sausage with Oven Roasted Tomatoes, Peppers and Caramelized Onions
Pan Seared Chicken with Sautéed Spinach and Leek White Wine Butter Sauce
Freshly Sliced Fruits of the Season
Freshly Baked Miniature Desserts
Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges

AFTERNOON BREAK
Housemade Cookies and Frosted Brownies
Fresh Whole Fruits of the Season
Coffee and Beverage Service Refresh

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The Above Menus Will Have a $110 Staffing Fee for Parties Fewer than 20 Guests
EXECUTIVE PACKAGE #2 | $129.80 Per Person

CONTINENTAL BREAKFAST
Assorted Fruit Yogurts and Greek Yogurts
Assorted Freshly Baked Bagels
Flaky Croissants and Breakfast Pastries
Sweet Butter, Assorted Preserves and Cream Cheeses
Fresh Sliced Fruits of the Season
Freshly Squeezed Orange Juice and Cranberry Juice

ALL DAY BEVERAGES
Bottled Sparking and Flat Waters with Assorted Regular and Diet Soft Drinks
Dark Roasted Regular and Decaffeinated Coffee
Assorted Numi Organic Hot Teas
Sweeteners, Lemon Wedges, Half & Half and Skim Milk

MORNING BREAK
Re-tray of Breakfast Items
Coffee and Beverage Service Refresh
Add: Freshly Baked Sweet and Savory Biscotti

INTERNATIONAL LUNCH BUFFET
Deconstructed Salad
Crisp Kale, Spinach, Sliced Apples, Cucumber, Garbanzo Beans, Caramelized Nuts, Blue Cheese, Feta Cheese,
Balsamic Dressing, Citrus-Shallot Vinaigrette
French Onion Soup with Baked Cheese Crostini
Freshly Baked Artisan Breads and Rolls with Sweet Butter
Spicy Chicken Tikka Masala with Basmati Rice
Slow Braised Beef Short Ribs with Vegetable and Herb Polenta Cakes and Rosemary Red Wine Sauce
Spinach and Feta Pie in Crisp Phyllo
Fresh Sliced Fruits of the Season
Chef’s Choice of Freshly Baked Miniature Desserts
Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
Regular and Decaffeinated Coffee and Tea Service
Bottled Mineral and Flat Waters with Assorted Regular and Diet Soft Drinks

AFTERNOON BREAK
Roasted Red Pepper Hummus and Pita Chips
Chocolate Covered Strawberries
Coffee and Beverage Service Refresh

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DELUXE EXECUTIVE PACKAGE | $145.25 Per Person

BREAKFAST BUFFET
Scrambled Eggs with Mascarpone Cheese and Scallions
Crisp Applewood Smoked Bacon
Hash Brown Casserole with Caramelized Onions

Freshly Baked Cinnamon Crumb Cake
Assorted Freshly Baked Bagels
Flaky Croissants and Breakfast Pastries
Sweet Butter, Assorted Preserves and Cream Cheeses
Fresh Sliced Fruits of the Season

Individual Boxes of Assorted Cereals with Skim and 2% Milk
Assorted Energy and Granola Bars

Freshly Squeezed Orange Juice and Cranberry Juice
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks

ALL DAY BEVERAGES
Bottled Sparkling and Flat Waters with Assorted Regular and Diet Soft Drinks

Dark Roasted Regular and Decaffeinated Coffee
Assorted Numi Organic Hot Teas
Sweeteners, Lemon Wedges, Half & Half and Skim Milk

MORNING BREAK
Re-tray of Breakfast Items
Coffee and Beverage Service Refresh
Add: Make Your Own Yogurt Parfait Bar

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PLATED LUNCHEON

PLEASE SELECT ONE FIRST COURSE:
Classic Wedge with Crispy Bacon, Grape Tomatoes, Crumbled Blue Cheese, Fresh Chives and Creamy Ranch Dressing
Roasted Beet Salad with Market Berries, Mizuna Lettuce, Goat Cheese and Citrus Vinaigrette
Grilled Strawberry Salad with Fresh Kale, Roasted Asparagus, Feta Cheese, Walnuts and Balsamic Vinaigrette
Baby Spinach, Heirloom Tomato, Basil and Vidalia Onion Tart with Micro Greens

PLEASE SELECT ONE SECOND COURSE:
Fire Grilled Chicken Breast, Parmesan Orzo, Sugar Snap Peas, Carrots, Thyme Natural Jus
Herb Stuffed Chicken Breast, Baby Asparagus, Fresh Peas, Fingerling Potato and Leek Hash, Natural Jus
Basil Crusted Salmon, Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon Vinaigrette

PLEASE SELECT ONE THIRD COURSE:
Fruit of the Season Inspired Cheesecake
Strawberry Rhubarb Tart
Pineapple Upside-down Cake with Raspberry Sauce
Layered Chocolate Mousse Torte with Berry Merlot Sauce
Chef’s Daily Housemade Miniature Desserts (served individually OR family style)
Fresh Sliced Fruits of the Season
Freshly Brewed Tropical Iced Tea with Sweeteners and Lemon Wedges
Bottled Mineral and Flat Waters with Assorted Regular and Diet Soft Drinks
Dark Roasted Coffee and Decaffeinated Coffee
Assorted Numi Organic Hot Teas
Sweeteners, Lemon Wedges, Half & Half and Skim Milk

AFTERNOON BREAK:
Chicago Style Popcorn Mix: Caramel and Cheddar
Dark and Milk Chocolate Dipped Pretzel Rods
Assorted Candies and Candy Bars
Coffee and Beverage Service Refresh

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BEVERAGE SERVICES

PACKAGE #1
Dark Roasted Coffee
Decaffeinated Coffee
Assorted Numi Organic Hot Teas
Sweeteners, Lemon Wedges, Half & Half and Skim Milk

Full Day: 8 Hours | $19.85 Per Person
Half Day: 4 Hours | $10.90 Per Person

PACKAGE #2
Sparkling and Flat Bottled Waters
Assorted Diet and Regular Soft Drinks

Full Day: 8 Hours | $14.90 Per Person
Half Day: 4 Hours | $8.00 Per Person
Based on Consumption | $5.50 Each

PACKAGE #3
Sparkling and Flat Bottled Waters
Assorted Diet and Regular Soft Drinks
Dark Roasted Coffee
Decaffeinated Coffee
Assorted Numi Organic Hot Teas
Sweeteners, Lemon Wedges, Half & Half and Skim Milk

Full Day: 8 Hours | $29.55 Per Person
Half Day: 4 Hours | $17.55 Per Person

Sizes of the Beverages Have Been Considered

Prices Based on Setup in One Location • All Service Times Must Be Sequential
The Above Menus Will Have a $110 Staffing Fee for Parties Fewer than 20 Guests
THEMED SNACK BREAKS | $20.80 Per Person

**COOKIES AND MILK**
- Assorted Freshly Baked Cookies
- Housemade Frosted Chocolate Brownies
- Housemade Rice Krispie Treats
- Carafes of Regular and Chocolate Milk

**GAME DAY**
- House Blend of Salty Snack Mix
- Ranch Potato Chips with Sour Cream Herb Dip
- Pretzel Breadsticks with Honey and Whole Grain Mustards

**ORGANIC GARDEN**
- Vegetable Crudités with Spicy Horseradish Herb Dip
- Roasted Red Pepper Hummus with Crisp Pita Chips
- Seasonal Fruit Skewers with Chef’s Brown Sugar and Cream Dip

**GOURMET PICNIC**
- Artfully Designed Local and Imported Artisanal Cheeses
- Dried Fruits, Strawberries, Grapes, Candied Nuts
- Assortment of Crisp Breads and Crackers

**AT THE MOVIES**
- Chicago Style Popcorn Mix to Include Caramel and Cheddar
- Dark and Milk Chocolate Dipped Pretzel Rods
- Assorted Candies and Candy Bars

**ENERGY**
- Gleacher Trail Mix
- Granola and Yogurt Parfaits
- Assorted Granola and Energy Bars

Prices Based on Setup in One Location • All Service Times Must Be Sequential
The Above Menus Will Have a $110 Staffing Fee for Parties Fewer than 20 Guests
À LA CARTE AFTERNOON SNACKS

Each Item Priced Per Person

FRUIT SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Whole Fruits of the Season</td>
<td>$5.70</td>
</tr>
<tr>
<td>Fresh Sliced Fruits of the Season</td>
<td>$7.35</td>
</tr>
<tr>
<td>Seasonal Fruit Skewers with Ambrosia Dipping Sauce</td>
<td>$9.35</td>
</tr>
<tr>
<td>Chocolate Covered Strawberries</td>
<td>$8.35</td>
</tr>
<tr>
<td>Chocolate Dipped Assorted Dried Fruits</td>
<td>$8.35</td>
</tr>
</tbody>
</table>

SAVORY SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzel Breadsticks with Honey and Whole Grain Mustards</td>
<td>$7.25</td>
</tr>
<tr>
<td>Imported and Domestic Cheese Platter</td>
<td>$11.30</td>
</tr>
<tr>
<td>Antipasti Platter</td>
<td>$11.30</td>
</tr>
<tr>
<td>Chef's Selection of Assorted Finger Sandwiches</td>
<td>$11.30</td>
</tr>
<tr>
<td>House Blended Salty Snack Mix</td>
<td>$5.40</td>
</tr>
<tr>
<td>Housemade Tortilla Chips and Fire Roasted Salsa</td>
<td>$5.40</td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus and Pita Chips</td>
<td>$6.45</td>
</tr>
<tr>
<td>Vegetable Crudités Platter with Creamy Horseradish Herb Dip</td>
<td>$6.45</td>
</tr>
<tr>
<td>Assorted Bags of Chips</td>
<td>$4.40</td>
</tr>
<tr>
<td>Assorted Roasted Nuts</td>
<td>$8.85</td>
</tr>
</tbody>
</table>

SWEET SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry Almond Bars</td>
<td>$8.00</td>
</tr>
<tr>
<td>Frosted Gourmet Cupcakes</td>
<td>$8.00</td>
</tr>
<tr>
<td>Homemade Cookies and Frosted Brownies</td>
<td>$8.00</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$4.40</td>
</tr>
<tr>
<td>Gleacher Trail Mix</td>
<td>$6.75</td>
</tr>
<tr>
<td>Rice Krispie Treats</td>
<td>$8.00</td>
</tr>
<tr>
<td>Yogurt Covered Pretzel Twists</td>
<td>$6.45</td>
</tr>
<tr>
<td>Chicago Style Popcorn Mix: Cheddar and Caramel</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

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The Above Menus Will Have a $110 Staffing Fee for Parties Fewer than 20 Guests
A customary 24% taxable service charge and 9.0% state sales tax will be added to prices.

Chef's Freshly Baked Daily Miniature Dessert Assortment
$7.55

SWEET AND SAVORY SELECTIONS

Dark and Milk Chocolate Dipped Pretzel Rods
$6.60

Assorted Granola and Energy Bars
$5.10

Individually Packed Yogurt Covered Pretzel Twists
$5.90

Chicago Style Popcorn Mix: Cheese and Caramel
$6.60

Contact Allison Parker Choi, Director of Catering:
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