Wolfgang Puck Catering at
The University of Chicago
Gleacher Center

EVENING SELECTIONS 2020
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 2 weeks prior to each function with the client’s specific menu selections. If selections are not received prior to 2 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 from the outside.

All Service is sequential. Breaks in service will incur additional labor charges.

All evening event prices as quoted herein are inclusive of set up, equipment, and administrative fees. Additional labor charges may be assessed based on final contracted menu.

LABOR CHARGES:

Bartenders: $125.00 each based on a minimum 4 hours - recommended 1 per 100 guests
Supervisor: $150.00 each based on a minimum 4 hours - recommended 1 per 100 guests
Chef: $150.00 each based on a minimum 4 hours - recommended 1 per 100 guests
Wait staff: $110.00 each based on a minimum 4 hours (Receptions: recommended 1 per 20 guests, Plated Services: recommended 1 per 10 guests)

ALL Catering Services taking place on Saturday after 5:00 PM or on Sunday will be subject to a $2,500 food and beverage minimum, excluding labor charges.

CANCELLATION

Cancellation within five 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 price as quoted.
PASSED HORS D’OEUVRES SELECTIONS

Each Item Priced Per Person
Selections Based on 1 Hour of Service

Crostini with Goat Cheese, Roasted Red Pepper and Shallot Relish  $7.20
Tomato Consume Shooter with Poached Shrimp  $9.15
Heirloom Tomato and Buffalo Mozzarella Skewers with Aged Balsamic and Basil Pesto  $7.20
Mini Vegetable Egg Rolls with Chinese Hot Mustard Sauce  $7.20
Mini Lamb Burger with Fresh Tzatziki Sauce  $8.10
Wood Grilled Hanger Steak with Salsa Verde on a Toasted Baguette  $8.10
Thai Style Pork Dumplings with Spicy Ponzu  $8.10
Mini Cheeseburger on Brioche Bun with Dill Chip and Grape Tomato  $8.10
Chipotle Chicken and Black Bean Tostones with Queso Fresco and Shaved Radish  $8.10
Smoked Salmon Pizza with Crème Fraîche, Domestic Caviar and Chives  $8.10
Mixed Seafood Sausage with Avocado Salad and Spicy Horseradish Sauce  $9.15
Spago’s Signature Spicy Tuna Tartare on Crisp Sesame Wontons  $9.15
Maryland Style Crab Cakes with Basil Aioli  $9.15
Coconut Shrimp with Piña Colada Cream  $9.15
Roasted Red Pepper Hummus on a Shallot Thyme Cracker  $7.20
Blue Corn Tostada with Shrimp Ceviche  $8.10
Watermelon Cube with Feta and Tarragon-Balsamic Syrup  $7.20
Mini Open-faced Tuna Slider with Miso Aioli on Sesame Brioche Bun  $9.15
BUFFET HORS D’OEUVRES SELECTIONS

Each Item Priced Per Person
Selections Based on 1 Hour of Service

Seasonal Vegetable Crudités Platter with Spicy Herb Dip $9.20
Imported and Domestic Cheese Platter with Gourmet Crackers $11.85
Spanish Tapas Platter with Roasted Peppers, Serrano Ham, Spanish Chorizo, Marinated Asparagus, Aged Manchego Cheese, Cured Olives and Artichokes $11.85

Housemade Tortilla Chips with Salsa Fresca and Fresh Guacamole $6.50
Roasted Red Pepper Hummus with Warm Pita Chips $6.50
Mini Caramel Braised Pork Banh Mi Sandwiches $8.10
Assorted Bowls of Bruschetta’s to include: White Bean with Prosciutto, Tomato & Basil Relish, Olive Tapenade, and Assorted Flatbreads $11.85
Wolfgang Puck Focaccia Pizzas $8.10
Parmesan Crisp with Asparagus Mousse $7.20
Fire Roasted Vegetable Empanadas with Avocado Salsa $7.20
Chicken Satays with Spicy Peanut Sauce $8.10
Roasted Chicken and Poblano Flautas with Pico De Gallo, Shaved Radish and Queso Cotija $8.10

Mini Corncakes with Avocado Salsa $7.20
Mini Calzones Stuffed with Sausage and Fontina $8.10
Meatballs: Choice of Italian, BBQ, Swedish or Asian Style $8.10
Chinois Chicken Salad in Mini To-Go Containers $8.10
Mini Cheeseburger with Aged Cheddar & Remoulade on a Brioche Bun $8.10
Jumbo Shrimp Cocktail with Spicy Horseradish Sauce $9.15
Arancini: Crisp Risotto Stuffed with Fresh Mozzarella Served with a Roasted Tomato Basil Sauce $8.10
Mini Twice Baked Potato with Applewood Smoked Bacon, Chives, Aged Cheddar and Crème Fraîche $8.10
HORS D’OEUVRES PACKAGES

Packages Based on 1½ Hours of Service

RECEPTION MENU PACKAGE A | $55.55 Per Person

BUFFET HORS D’OEUVRES TO INCLUDE THE FOLLOWING:

Spanish Tapas Platter
Serrano Ham, Spanish Chorizo, Aged Manchego Cheese, Roasted Peppers, Marinated Asparagus, Cured Olives and Artichokes

Imported and Domestic Cheeses, Fresh Fruit and Berries, Caramelized Walnuts, Garlic Crostini, Gourmet Crackers

Roasted Red Pepper Hummus, Warm Flatbreads

Housemade Tortilla Chips, Salsa Fresco, Fresh Guacamole

WAITER PASSED HORS D’OEUVRES TO INCLUDE THE FOLLOWING:
Heirloom Tomato and Buffalo Mozzarella Skewer, Aged Balsamic, Basil Pesto

Maryland Style Crab Cakes, Basil Aioli

Crostini, Truffled White Bean Puree, Prosciutto

Wood Grilled Hanger Steak, Salsa Verde, Toasted Garlic Crostini

Pricing Based on Service in One Location • All Service Times Must Be Sequential
Menu Pricing Does Not Include Service Charges
HORS D’OEUVRES PACKAGES

Packages Based on 1½ Hours of Service

RECEPTION MENU PACKAGE B | $65.65 Per Person

BUFFET HORS D’OEUVRES TO INCLUDE THE FOLLOWING:

Grilled and Raw Vegetable Crudités Platter, Spicy Herb Dip
Imported and Domestic Cheeses, Fresh Fruit and Berries, Caramelized Walnuts, Garlic Crostini, Gourmet Crackers
Artisanal Sausages, Assorted Mustards

Assorted Bowls of Bruschetta’s:
White Bean with Prosciutto, Tomato and Basil Relish, Olive Tapenade
Served with Assorted Flatbreads

WAITER PASSED HORS D’OEUVRES TO INCLUDE THE FOLLOWING:

Mini Vegetable Eggrolls, Chinese Hot Mustard Sauce
Mini Gorgonzola Burger, Dill Chip and Grape Tomato, Brioche Bun
Thai Style Pork Dumplings, Spicy Ponzu
Shrimp Tempura, Black Bean-Ginger Vinaigrette
Spago’s Signature Spicy Tuna Tartare, Crisp Sesame Wontons

Pricing Based on Service in One Location • All Service Times Must Be Sequential
Menu Pricing Does Not Include Service Charges
RECEPTION STATION SELECTIONS

Based on 1½ Hours of Service

MEAT CARVING | $20.20 Per Person

Served with Artisan Rolls

CHOICE OF TWO OF THE FOLLOWING:

Oven Roasted Alaskan Salmon, Shallot and Dill Cream
Porketta Roast, Assorted Mustards
Slow Roasted Turkey Breast, Fresh Cranberry Sauce, Garlic Aioli
Pepper Crusted Strip Loin of Beef, Horseradish Sauce

ADD OR SUBSTITUTE ONE OF THE FOLLOWING | $6.45 Per Person

Beef Tenderloin, Horseradish Sauce

Or

Leg of Lamb, Fresh Mint Jelly

MINIMUM ORDER OF $200 IS REQUIRED FOR ALL RECEPTION STATIONS
AN ADDITIONAL CHEF FEE WILL APPLY FOR CARVING STATIONS

Pricing Based on Service in One Location • All Service Times Must Be Sequential
Menu Pricing Does Not Include Service Charges
RECEPTION STATION SELECTIONS

Based on 1 ½ Hours of Service

SEAFOOD | $29.35 Per Person

CHOICE OF TWO OF THE FOLLOWING:

Jumbo Shrimp, Horseradish Cocktail Sauce, Fresh Lemon

Jumbo Crab Claws, Remoulade, Fresh Lemon

Crawfish & Oysters, Horseradish Cocktail Sauce, Hot Sauce, Fresh Lemon

Smoked Salmon or Smoked Sturgeon
Chopped Egg, Diced Red Onions, Capers, Fresh Lemon, Toast Points

SUSHI | $35.85 Per Person

Served with Ponzu, Ginger and Wasabi

CHOICE OF THREE OF THE FOLLOWING:

California Maki
Spicy Tuna Maki
Shrimp Maki
Salmon Maki
BBQ Eel Maki
Garden Maki

MINIMUM ORDER OF $200 IS REQUIRED FOR ALL RECEPTION STATIONS

Pricing Based on Service in One Location • All Service Times Must Be Sequential
Menu Pricing Does Not Include Service Charges
RECEPTION STATION SELECTIONS

Based on 1 ½ Hours of Service

RISOTTO | $16.50 Per Person

CHOICE OF TWO OF THE FOLLOWING:

- Grilled Seasonal Vegetable, Fresh Herbs
- Roasted Seasonal Sweet Corn and Red Pepper
- Wild Mushroom with Truffle Oil
- Mixed Seafood with Crisp Ginger

FRUIT & DESSERT

- Fresh Sliced Fruit of the Season | $8.65 Per Person
- Fresh Seasonal Fruit Kebabs, *Ambrosia Sauce* | $8.65 Per Person
- Chef’s Daily Housemade Miniature Desserts | $8.65 Per Person
- Assorted Gourmet Cupcakes | $8.65 Per Person
- Assorted Cake Pops (Stationary or Passed) | $9.75 Per Person

MINIMUM ORDER OF $200 IS REQUIRED FOR ALL RECEPTION STATIONS

Pricing Based on Service in One Location • All Service Times Must Be Sequential
Menu Pricing Does Not Include Service Charges
PLATED DINNER
PRICING INCLUDES THREE COURSES AND COFFEE SERVICE

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

PLEASE SELECT ONE SECOND COURSE:
Fire Grilled Chicken Breast | $77.05 Per Person
Parmesan Orzo, Sugar Snap Peas, Carrots, Thyme Natural Jus

Herb Stuffed Chicken Breast | $79.50 Per Person
Baby Asparagus, Fresh Peas, Fingerling Potato and Leek Hash, Natural Jus

Basil Crusted Salmon | $81.95 Per Person
Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon Vinaigrette

Chef's Fresh Catch of the Day | $84.35 Per Person
Feta-Scallion Potato Puree, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives, Petite Oregano

Grilled Petit Filet | $87.90 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)

Freshly Brewed Tropical Iced Tea, Sweeteners, Lemon Wedges

Lavazza Dark Roasted Regular and Decaffeinated Coffee
Assorted Mighty Leaf Hot Teas
Sweeteners, Lemon Wedges, Half & Half, Skim Milk

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

Pricing Based on Service in One Location • All Service Times Must Be Sequential
Menu Pricing Does Not Include Service Charges
RECEPTION BAR OPTIONS

Packages Based on 1 ½ Hours of Bar Service

FULL PREMIUM OPEN BAR PACKAGE | $33.40 PER PERSON
   Premium Brand Liquors
   House Red and White Wines
   Imported and Domestic Beers
   Bottled Waters and Soft Drinks

   Additional Hour | $19.95 Per Person

FULL WELL OPEN BAR PACKAGE | $25.10 PER PERSON
   Well Brand Liquors
   House Red and White Wines
   Imported and Domestic Beers
   Bottled Waters and Soft Drinks

   Additional Hour | $15.10 Per Person

WINE & BEER OPEN BAR PACKAGE | $23.50 PER PERSON
   House Red and White Wines
   Imported and Domestic Beers
   Bottled Waters and Soft Drinks

   Additional Hour | $13.45 Per Person

CLIENT HOSTED CONSUMPTION BAR
   Premium Brand Liquors | $13.45 each
   Well Brand Liquors | $10.90 each
   House Red and White Wines | $10.05 each
   Imported Beer | $8.35 each
   Domestic Beer | $7.35 each
   Bottled Waters and Soft Drinks | $5.50 each

DRINK TICKET AND CASH BAR OPTIONS AVAILABLE UPON REQUEST

Pricing Based on Service in One Location • All Service Times Must Be Sequential
Menu Pricing Does Not Include Service Charges
Chef's Freshly Baked Daily Miniature Dessert Assortment

$7.55

SWEET AND SAVORY SELLECTIONS

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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