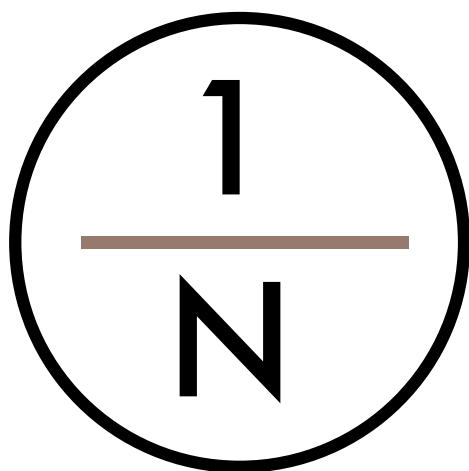




ONE NORTH

KITCHEN & BAR

CATERING MENU

BREAKFAST PACKAGES

Price per person. Minimum 10 orders.

Oatmeal Station \$11 per person

Brown sugar, milk, chopped nuts, and dried cranberries. Served with fresh fruit platter and mini bagels.

Individual Baked Meat Frittata \$14 per person

Italian sausage, bacon, and cheddar cheese. Served with fresh fruit platter and mini bagels.

Individual Baked Vegetarian Frittata \$14 per person

Red bell pepper, spinach and goat cheese. Served with fresh fruit platter and mini bagels.

Farmhouse \$15 per person

Scrambled organic eggs, bacon, sausage, roasted potatoes and fresh fruit platter. Served with mini bagels and mini muffins.

Healthy Choice \$16 per person

Scrambled organic eggs, bell peppers, onions, baby spinach, and goat cheese. Served with fresh fruit platter, mini bagels, and mini muffins.

One North Executive \$10 per person

An assortment of mini bagels, mini muffins, and fresh fruit platter. Served with cream cheese, butter, and jelly.

Continental \$7 per person

An assortment of mini bagels and mini muffins. Served with cream cheese, butter, and jelly.

Breakfast Sandwiches \$12 per person

*Country ham, organic egg and cheddar cheese served on an English muffin OR crispy bacon, organic egg and cheddar cheese served on a bagel. Served with fresh fruit platter. Minimum of 3 orders per sandwich selection. * Can be made vegetarian.*

Breakfast Burritos \$12 per person

*Spicy sausage, organic egg and cheddar cheese served in a soft flour tortilla OR organic scrambled eggs, peppers, cheddar cheese and salsa served in a soft flour tortilla. Served with fresh fruit platter. Minimum of 3 orders per sandwich selection. * Can be made vegetarian.*

ENHANCEMENTS

Add to any package.

Price per person. Minimum 10 orders

Chilled Overnight Oats \$6

Yogurt Parfait \$6

Individual Yogurts \$6

Assorted Mini Danish \$4

(available by the dozen)

Mini Croissants \$4

(available by the dozen)

Baked Meat Frittata \$7

Baked Vegetarian Frittata \$7

Sliced Fresh Fruit platter \$5

Fresh Whole Fruit \$3

Roasted Potatoes \$5

LUNCH PACKAGES

DELI SANDWICH BUFFETS

\$17 per person *

Price per person. Minimum 10 orders.

Minimum of 3 orders per sandwich selection. Includes chips, house salad and dessert per person.

GRAB & GO SANDWICH BOXES

\$17 per person *

Price per person. Minimum 10 orders.

Minimum of 3 orders per sandwich selection. Includes chips, pasta salad and a dessert per person.

CHOOSE YOUR SANDWICH

*** Additional charge for selected sandwiches**

BLT - Crispy bacon, crisp lettuce, tomato, and herb aioli served on sourdough bread.

Ham & Cheddar Sandwich - Country ham, lettuce, tomato, cheddar cheese, and stone ground mustard served on multigrain bread.

*** Roast Beef Sandwich + \$3** - Shaved roast beef, Swiss cheese, crisp lettuce, tomato, red onion, and horseradish cream served on a ciabatta roll.

Deli Turkey Sandwich - Shaved turkey breast, Swiss cheese, stone ground mustard, tomato, crisp crisp lettuce, and red onion served on multigrain bread.

Caprese Sandwich - Tomato, fresh mozzarella, arugula, and basil pesto on a ciabatta roll.

Grilled Vegetable Wrap - Grilled seasonal vegetables, house vinaigrette, served in a spinach wrap.

*** Tuna Salad Wrap + \$2** - White albacore tuna, diced red onion, capers, lemon aioli, sliced tomato, and crisp romaine lettuce served in a spinach wrap.

Chicken Salad Sandwich - Diced chicken breast, fresh herbs, apples, cranberries, and lettuce on whole wheat bread.

*** Sub Sandwich + \$2** - Salami, ham, gruyere, lettuce, tomato, Italian seasoning, and red wine vinaigrette served on a ciabatta roll.

Chicken Caesar Wrap - Grilled chicken, crisp romaine, Parmesan, tomatoes, and Caesar dressing, served in a spinach wrap.

Chicken Club Sandwich - Grilled chicken breast, crispy bacon, lettuce, tomato, pepper jack cheese, honey mustard aioli, served on multigrain bread.

This order form is a contract but does not guarantee delivery. *Order is not confirmed until you receive a formal confirmation. One North is authorized to process the credit card provided for final payment. Order may be canceled with prior notice to the Catering Sales Manager at 312.568.6085. For orders that are canceled within 48 hours of their scheduled delivery, or for which no cancellation was received and/or no guest show up, the Client shall remain subject to all anticipated charges associated with the order. Prices subject to change without notice.

LUNCH (CONT)

SALAD BAR \$17

Price per person. Minimum 10 orders

Romaine, mixed greens, carrots, cucumbers, tomatoes, sunflower seeds, croutons, cheddar, mozzarella, citrus ranch dressing, red wine vinaigrette dressing, served with dessert.

Add Hard boiled egg \$3

Add Chicken \$9

Add Steak \$14

Add Salmon or Shrimp \$10

Add Tofu \$4

INDIVIDUAL SIGNATURE SALADS \$14

Price per person. Minimum 10 orders. Served with a roll and whole fresh fruit.

Cobb - Local greens, bacon, blue cheese crumbles, sweet corn, cucumbers, tomato, carrot, citrus ranch.

Caesar - Crisp romaine, Parmesan cheese, roasted tomato, croutons, house-made Caesar dressing.

Spinach - Spinach, corn, black beans, tomato, jicama, avocado, tortilla strips, chipotle-lime vinaigrette.

Kale - Baby kale, pickled red onions, blueberries, strawberries, herbed goat cheese, poppy-seed vinaigrette.

Chopped - Crisp romaine, cucumbers, tomatoes, garbanzo beans, pepperoncini peppers, herb vinaigrette.

Add Hard boiled egg \$3

Add Chicken \$9

Add Steak \$14

Add Salmon or Shrimp \$10

Add Tofu \$4

SIGNATURE TOMATO BISQUE (GF) \$6

Price per person. Minimum 10 orders

CHILI BAR (GF) \$9

Price per person. Minimum 10 orders. Choice of beef or veggie chili. Served with noodles, sour cream, cheddar cheese, oyster crackers, scallions, hot sauce.

HOT LUNCH & DINNER

HOT LUNCH & DINNER BUFFETS

Price per person. Minimum 10 orders.

Retro \$23

House-made meatloaf, mushroom gravy, mashed potatoes, green beans, and Caesar salad. Served with dessert.

Southern BBQ \$27

BBQ chicken breasts & thighs, sauced OR dry rubbed, coleslaw, cornbread, mac n' cheese, and seasonal fruit cobbler.

Tuscan Countryside \$25

Oregonata chicken, farfalle pasta, arrabiata sauce, chopped Caesar salad, and garlic bread. Served with dessert. Add steak for \$14 per person

Harvest \$20

Brown rice, tomatillo salsa, corn, black beans, tomato, spinach, queso fresco, and radishes, Served with house salad and dessert. Add chicken for \$9 per person, steak for \$14 per person, salmon or shrimp for \$10 per person

Mediterranean \$24

Grilled chicken, couscous, roasted vegetables, tzatziki sauce, marinated cucumbers, tomatoes and red onions. Served with dessert. Add steak for \$14 per person

Asian Flair \$24

Herb marinated chicken with green beans and mushrooms. vegetable pot stickers, long grain basmati rice with edamame and herbs, mixed greens with Mandarin oranges, cucumbers, and ginger soy vinaigrette, Served with dessert. Add steak for \$14 per person

Chicago Classic \$21

Italian beef or Italian sausage with giardinera, peppers, au jus, Vesuvio potatoes. Served with chopped salad and dessert.

French Bistro \$24

Chicken Provencal, potato gratin, Nicoise salad, and roasted ratatouille vegetables. Served with a roll and dessert.

Add grilled salmon for \$10 per person Add steak for \$14 per person

South of the Border \$26

Chili marinated chicken, Mexican rice, roasted peppers, onions, and flour tortillas. Corn tortillas available upon request. Served with sour cream, guacamole, and pico de gallo on the side. Served with dessert. Add steak for \$14 per person.

RECEPTION PACKAGES

A private bar will be set up in the room. There is a \$125 labor & set up fee. Server and bartender fees may apply. All packages are subject to a minimum. All packages are per person for (2) hours. Minimum 20 guests.

Beer, Wine and Soda \$26

Select domestic and import beer, house wine, and soda.

House Liquor Package \$28

House liquor, select domestic and import beer, house wine, and soda.

Call Liquor Package \$36

Call liquor, select domestic and import beer, house wine, and soda.

Premium Liquor Package \$45

Premium liquor, select domestic and import beer, house wine, and soda.

Host Bar

A private bar will be set up in the room. There is a \$125 labor & set up fee. Beverages will be charged on consumption.

Specialty Drinks, Non Alcoholic Beer, Wine, and Spirits can be added to any package

HORS D'OEUVRES

Price per platter - 20 items

Cheeseburger Egg Rolls \$65

Special sauce, burger garnish salad

Filet Sliders \$145

Garlic herb butter

Cheeseburger Sliders \$90

Melted sharp cheddar

Buffalo Chicken Sliders \$90

Pulled Buffalo chicken

Pear & Blue Cheese Crostini \$70

Almonds, balsamic glaze

Smoked Gouda Puffs \$60

Served with seasonal accompaniments

Stuffed Mushrooms \$65

Goat cheese, fresh herbs, Italian seasoning

Smoked Salmon on Brioche \$85

Herb cream cheese, chives, capers, cucumbers

BBQ Chicken Crostini \$90

Cabbage slaw, red chilies

Crispy Pancetta Risotto Balls \$80

Pesto sauce

Truffled Meatballs \$90

Spicy tomato sauce, Parmesan

Caprese Skewers \$65

Tomato, fresh mozzarella, basil, balsamic glaze

Artichoke Puffs \$65

Spinach, herbed cheese, Parmesan

HORS D'OEUVRES (CONT)

Jalapeno Popper Dip \$40

Tortilla chips

Pretzels with Beer Cheese \$60

Soft pretzel sticks, beer cheese, grainy mustard

Gorgonzola Stuffed Dates \$70

Wrapped in bacon

Poached Shrimp Cocktail \$100

House-made cocktail sauce

Pork Pot Stickers \$65

Toasted sesame dipping sauce

Shrimp Pot Stickers \$65

Toasted sesame dipping sauce

Asian Zing Chicken Lettuce Wraps \$55

Shredded chicken, zing sauce, cabbage slaw

Walkaway Nacho Margaritas \$70

Black beans, pico de gallo, cheddar cheese, tortilla chips served in individual containers

Bacon Wrapped Scallops \$120

BBQ sauce

Veggies & Dip \$65

Carrots, celery, red bell peppers, ranch dip

STATIONARY HORS D'OEUVRES

Price per platter - serves 20

Dirty Fries \$80

French fries, Italian beef, marinara, melted mozzarella, giardiniera

Traditional Hummus \$60

Fresh lemon zest, cucumbers, Kalamata olives

Focaccia Pizzas

24 pieces per tray.

House-made focaccia topped with

Spicy Italian Sausage \$55

Peppers, onions, marinara, herbs.

Vegetarian \$45

Spinach, San Marzano tomatoes, fresh mozzarella and basil

**ASK ABOUT OUR
SEASONAL & HOLIDAY
THEMED MENUS**

BREAKS AND PLATTERS

PRICE PER PERSON. Minimum 10 orders.

Break-Fast \$9

Seasonal whole fruit, granola bars, assorted yogurt

Sweet-N-Salty \$7

Baked chips, pretzels, trail mix

On The Healthy Side \$9

Fresh vegetables, citrus ranch dip, hummus, roasted spice nuts

Antipasto Platter \$10

Chef's choice of assorted meats, cheeses, vegetables

Assorted Domestic Cheese Platter \$8

Assorted crackers, grapes

**PLEASE KEEP IN MIND THAT ALL
PRICES ARE SUBJECT TO CHANGE**

One North Kitchen & Bar
is conveniently located on Wacker Drive,
directly across the street from the
historic Lyric Opera House of Chicago.

We proudly serve sustainable seafood and antibiotic-hormone free chicken, beef, and pork. We believe in the long-term benefits of good food. We invest a little more time sourcing our quality ingredients that are sustainable, locally farmed and hormone and antibiotic free.



ONE NORTH
KITCHEN & BAR

SWEETS

Price per item, minimum of 10 items

Assorted Cookies \$2.75

Fudge Brownies \$3.50

Assorted Dessert Bars \$4

Ask about specialty desserts!

BEVERAGES

Price per person. Minimum 10 orders.

Iced Tea \$12/Pitcher

Freshly Brewed Coffee \$14/Carafe

Hot Tea \$5 each

Bottled Water
& Assorted Soda \$3 each

Individual Juices \$5 each

**One North Kitchen & Bar Catering includes
High quality standard disposables and buffet
descriptions and labels.**

**Please inquire about elevating your event
with china rental and linens.**

**If you use a credit card, we will charge an
additional 3 % to your subtotal to help offset
processing costs. This amount is not more
than what we pay in fees. We do not
surcharge debit cards or cash transactions.**

Contact Elisa

Catering Sales Manager

312.568.6085 events@onenorthkitchen.com

*Place orders by 10am business day prior. All items may not be
available for orders within 48 hours. We try to accommodate all
dietary restrictions by request with advance notice.*

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