



ONE NORTH

KITCHEN & BAR

CATERING MENU

BREAKFAST PACKAGES

Price per person. Minimum 10 orders.

Individual Baked Meat Frittata \$13 per person
Italian sausage, bacon and cheddar. Served with fresh fruit platter, mini bagels, and mini muffins

Individual Baked Vegetarian Frittata \$13 per person
Red bell pepper, spinach and goat cheese. Served with fresh fruit platter, mini bagels, and mini muffins

Smoked Salmon Platter \$15 per person
Thinly sliced smoked salmon served with cream cheese, our classic garnish of red onions, tomatoes, hard boiled eggs and capers served with thinly sliced bagel

Farmhouse \$13 per person
Scrambled organic eggs, bacon, sausage, roasted potatoes and fresh fruit platter. Served with mini bagels and mini muffins

Healthy Choice \$12 per person
Scrambled organic eggs, bell peppers, onions, baby spinach, goat cheese and herbs. Served with fresh fruit platter, mini bagels, and mini muffins

1 North Executive \$9 per person
An assortment of mini bagels, mini muffins and fresh fruit platter. Served with cream cheese, butter, and jelly

Continental \$5 per person
An assortment of mini bagels and mini muffins, served with cream cheese, butter and jelly

Breakfast Sandwiches \$11 per person
Country ham, organic egg and cheddar cheese served on an English muffin OR crispy bacon, organic egg and American cheese served on a bagel. Served with fresh fruit platter. Minimum of 3 orders per sandwich selection

Breakfast Burritos \$11 per person
Spicy sausage, organic egg and American cheese served in a soft flour tortilla OR organic scrambled eggs, peppers, cheddar and salsa served in a soft flour tortilla. Served with fresh fruit platter. Minimum of 3 orders per sandwich selection

ENHANCEMENTS

Add to any package.

Price per person. Minimum 10 orders

Chilled Overnight Oats \$6	Baked Frittata \$7
Yogurt Parfait \$6	Sliced Fresh Fruit \$4
Assorted Mini Danish \$4	Mini Quiche \$3
Oatmeal Station \$6	Roasted Potatoes \$4
Fresh Whole Fruit \$3	

LUNCH PACKAGES

DELI SANDWICH BUFFETS

\$16 per person

Price per person. Minimum 10 orders.
Minimum of 3 orders per sandwich selection.
Includes chips, house salad and dessert per person.

CHOOSE YOUR SANDWICH

Sriracha BLT - Brown sugar-sriracha glazed bacon, lettuce, tomato, herb aioli on sourdough

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

Roast Beef Sandwich - 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 lettuce, and red onion served on multigrain bread

Caprese Sandwich - Tomato, fresh mozzarella, pesto on a ciabatta roll

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

Tuna Salad Wrap - 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 - salami, ham, gruyere, lettuce tomato, Italian seasoning, red wine vinaigrette on ciabattini

Southwest Chicken Wrap - Blackened chicken, shredded lettuce, pico de gallo, cheddar, black beans, ranch, 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.

LUNCH (CONT)

GRAB & GO BOXES \$16

Price per person. Minimum 10 orders.
Minimum of 3 orders per sandwich selection.
Includes chips, pasta salad and a dessert per person.

SIGNATURE SANDWICHES & WRAPS \$14

Sriracha BLT
Ham & Cheddar Sandwich
Roast Beef Sandwich
Deli Turkey Sandwich
Caprese Sandwich
Grilled Vegetable Wrap
Tuna Salad Wrap
Chicken Club Sandwich

Add Soup \$3 / Add Chili \$4

SIGNATURE SALADS (GF) \$14

Served with roll and dessert per person

Add Chicken \$9
Add Steak \$12
Add Salmon or Shrimp \$10

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

Caesar - Crisp romaine, white anchovies, grana Padano, roasted tomato, croutons, house made Caesar dressing

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

Kale - Baby kale, mustard greens, pickled shallots, radish, beets, herbed goat cheese poppy-seed vinaigrette

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

Add Soup \$4 / Add Chili \$5

SIGNATURE TOMATO BISQUE (GF) \$6

Price per person. Add to any sandwich or salad order for \$3. Minimum 10 orders

CHILI BAR (GF) \$8

Priced per person. Add to any sandwich or salad order for \$4. Minimum 10 orders. Choice of beef or veggie chili. Served with noodles, herb roasted potatoes, sour cream, cheddar cheese, oyster crackers, scallions and hot sauce.

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 312.263.0022. 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.

HOT LUNCH & DINNER

HOT LUNCH & DINNER BUFFETS

Price per person. Minimum 10 orders.

Harvest \$15

Change to Chef's selection of seasonal grains, vegetables and legumes served with our house-made sauces.

Add chicken for \$9 per person, steak for \$12 per person, salmon or shrimp for \$10 per person

Focaccia Pizza Buffet \$18

House made Focaccia topped with spicy Italian sausage, peppers, onions, marinara and herbs. Vegetarian option served with spinach, San Marzano tomatoes, fresh mozzarella and basil. Includes a Chopped Salad of Parmesan with cucumbers, tomatoes, garbanzo beans, pepperoncini peppers, with an herb vinaigrette. Served with dessert.

Mediterranean (GF) \$22

Grilled Chicken, Cous Cous pilaf, roasted vegetables, tzatziki sauce, marinated cucumbers, tomatoes and red onions. Served with dessert. Add steak for \$12 per person

Asian Flair \$22

Herb marinated chicken with asparagus and mushrooms. Long grain basmati rice, edamame & herbs. Served with mixed greens, Mandarin oranges, cucumbers with ginger soy vinaigrette. Mini eggrolls and dessert.

Add steak for \$12 per person

Chicago Classic \$17

Italian Beef and Italian sausage with giardinera, peppers, au jus, chopped salad, vesuvio potatoes and dessert

French Bistro (GF) \$22

Chicken Provençal, potato gratin, nicoise salad and roasted ratatouille vegetables. Served with a roll and chef's choice of dessert

Add chilled grilled salmon for \$10 per person
Add grilled sirloin steak for \$12 per person

Italian \$22

Grilled chicken with tomatoes & caper relish. Served with chilled whole wheat pasta, mushrooms, peas, fontina & mint. Oven roasted eggplant, zucchini, yellow squash and roasted tomatoes. Includes a romaine salad with cherry tomatoes, cucumber, garbanzo beans, parmesan with a red wine vinaigrette

South of the Border \$22

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. Add steak for \$12 per person

American \$17

Build your own buffalo or BBQ chicken sliders, and mini cheese burgers. Served with bacon mac & cheese, house salad with balsamic dressing, and dessert.

*Mini veggie burgers available upon request.

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.

Craft Beer

Add craft beer to any package

HORS D'OEUVRES

Price per 20 items

Fillet Sliders \$145

Garlic herb butter

Cheeseburger Sliders \$90

Melted sharp cheddar

Buffalo Chicken Sliders \$90

Pulled Buffalo Chicken

Tomato Bruschetta \$60

Crostini, fresh mozzarella, balsamic

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

BBQ Chicken Crostini \$90

Cabbage slaw, red chilies

Crispy Pancetta Risotto Balls \$70

Pesto Sauce

Truffled Meatballs \$90

Spicy tomato sauce

Caprese Skewers \$65

Tomato, fresh mozzarella, basil, balsamic glaze

Artichoke Puffs \$65

Spinach, herbed cheese, parmesan

HORS D'OEUVRES (CONT)

Wild Mushroom Crostini \$65

Herbed goat cheese spread

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

Choice between BBQ sauce or Ginger Hoisin Sauce

Veggies & Dip \$65

Carrots, celery, red bell peppers, ranch

Served in individual containers

STATIONARY HORS D'OEUVRES

Priced per platter - serves 20

Dirty Fries \$80

French Fries, Italian Beef, marinara, melted mozzarella, giardiniera

Sweet and Dirty Fries \$80

Sweet potato fries, black beans, corn, jack cheese, cheddar cheese, pico de gallo, avocado cream

Traditional Hummus \$60

fresh lemon zest, cucumbers, kalamata olives, pita chips

Focaccia Pizzas

24 pieces per tray.

House made Focaccia topped with

Spicy Italian Sausage \$55, peppers, onions, marinara and herbs.

Vegetarian \$45 spinach, San Marzano tomatoes, fresh mozzarella and basil

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.

BREAKS AND PLATTERS

PRICE PER PERSON. Minimum 10 orders.

Break-Fast \$7

Seasonal fruit, granola bars, and yogurt

Sweet-N-Salty \$7

Baked chips, pretzels, trail mix

On The Healthy Side \$9

Fresh vegetables, citrus ranch, hummus, pita chips, and roasted spice nuts

Antipasto Platter \$10

Chef's choice of assorted meats, cheeses, and vegetables

Assorted Domestic Cheese Platter \$8

Assorted crackers, grapes

Vegetable Crudite \$8

Citrus ranch

Trail Mix Break \$7

Trail mix, granola, whole fresh fruit

Fruit-N-Nuts \$9

Seasonal whole fruit and roasted spiced nuts

SWEETS

Priced per item, minimum of 10 items

Assorted Cookies or Fudge Brownies \$2.75

Assorted Dessert Bars \$2.75

BEVERAGES

Price per person. Minimum 10 orders.

Iced Tea \$12/Pitcher

Freshly Brewed Coffee \$14/Carafe

Hot Tea \$12/Carafe

Orange Juice \$12/Pitcher

Apple Juice \$12/Pitcher

Bottled Water

& Assorted Soda \$2.50 each

Individual Juices \$4 each



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