



SPRING CATERING MENU

• HCSC | SPRING 2024

**GREAT FOOD
HAPPY
PEOPLE**



Our hospitality is about great food, great service and great people. We partner with forward-thinking clients to provide every imaginable corporate dining experience at offices, conference centers and hotels, schools, senior living centers and beyond.

Every little detail is thoughtfully addressed; every ingredient is selected for freshness, healthfulness, and sustainability, and every caring human interaction makes a meaningful difference to the people we are entrusted with nourishing.

As part of FLIK Hospitality and HCSC, with its worldwide presence and global resources, we offer the benefits of our unique expertise and unsurpassed experience. Check out the latest videos from our chefs, dietitians, and associates to learn more!

Click the link below:

<https://www.youtube.com/@FlikHospitalityGroup/videos>

SUSTAINABILITY

FLIK's food philosophy aligns seamlessly with sustainable food purchasing practices. We have committed to the following purchasing standards:

All of our milk and yogurt is from cows that have been certified to be free of the artificial growth hormones rBGH/rBST.

All poultry is raised without the non-therapeutic use of human antibiotics. This means that medically important human antibiotics are not given to birds on a routine basis, decreasing the danger of antibiotic resistance.

Our seafood purchasing follows the guidelines set by the Monterey Bay Aquarium's Seafood Watch Program and only considers seafood that is rated 'Best Choice' or 'Good Alternative' sustainable.

Because of our commitment to the humane care of farm animals, we offer only Humane Farm Animal Care (HFAC) certified cage-free shell eggs nationwide. Coffee grown and harvested with responsible production methods certified in a variety of ways including Fair Trade, Rainforest Alliance, Shade Grown, Bird Friendly, Utz Kapeh, C.A.F.E, and Organic.

We source ingredients from local (within 250 miles) and regional (within 400 miles) sources as a first choice, to support small and mid-sized American family farms.





OUR CLIENTS

Booking rooms and ordering FLIK catering is a “one stop shop” experience.

Through the EMS reservation system, you can book rooms and catering yourself in one step.

You can also contact our catering & conference service planners who are ready to guide you towards detailing a successful event.

FLIK's food philosophy focuses on whole, fresh ingredients and limits the use of processed foods which you can see and taste in our catering services.

When you are ready to book your next event or have questions about any of our services, please feel free to contact our team.

We look forward to serving you!

CONTACT CATERING AND CONFERENCE SERVICES PLANNERS

Email anytime:
corporateconferencecenteril@bcbsil.com

or call: 312-653-8900

Monday - Friday (8:00AM-5:00PM)

▶ Vegetarian Vegan Avoiding Gluten 



Dairy-free and other dietary needs available upon request






C O L D B R E A K F A S T



Includes:
Hot regular coffee with
condiments and bottled water
decaf coffee upon request
10 PERSON MINIMUM

CONTINENTAL BREAKFAST 11.75 per person



fresh muffins, pastries, tea breads,
preserves, butter
sliced seasonal fruit  


MINDFUL BITES BREAKFAST 14.50 per person

fresh mini muffins, 
non-fat greek yogurt cups  

seasonal berries ,
homemade granola 



ON THE RUN 13.50 per person


assorted baked muffins, 
seasonal fruit cups 

Choose:
assortment of yogurt parfaits with
granola 

Or
overnight oats all made with oat or
soy milk

Only Tues – Fri

Oats Choose one: 
cacao, banana, oat or soy milk,
chocolate shavings 

OR
mixed berry compote, chia seeds,
chef's choice of oat or soy milk 

BUILD YOUR OWN TOAST BAR

SWEET TOAST BAR 14.50 per person

Bread 

Choose two:
cinnamon raisin, white, whole wheat
gluten-free bread **Add 2.00 per
person**

Spread   

Choose two:
sunbutter, chocolate hummus, grape
jelly, strawberry jam

Toppings   

Choose four:
mixed berries, sliced bananas, local
honey, chia seeds, sunflower seeds,
pumpkin seeds



BREAKFAST SMOKED SALMON BOARD

16.00 per person

smoked salmon, capers, dill cream
cheese, cream cheese, pickled red
onions, lemon wedges, sliced
cucumbers, sliced tomatoes, sliced
bagels



Substitute your sliced seasonal fruit:

Agave mint infused sliced seasonal
fruit  

3.25 per person

**Please note: 24-hour business
notice required**

Enhance your breakfast beverages

Include:

Dispensed orange juice

3.00 per person





Hot water and assorted teas


2.00 per person

HOT DELUXE BREAKFAST




Includes:
Hot regular coffee with condiments
and bottled water
decaf coffee upon request
10 PERSON MINIMUM


TRADITIONAL AMERICAN 16.50 per person


Scrambled eggs,  
homestyle potatoes  

Choose two: 
hickory smoked bacon, pork sausage,
turkey sausage
vegan beyond sausage patty **Add 2.00 per person**
sliced seasonal fruit




FRITTATA BREAKFAST 16.00 per person

Choose two: 
spinach, tomato, cheddar cheese 
smoked bacon, monterey-cheddar cheese
OR
egg white, spinach, mushroom, cheddar cheese
crumbled beyond sausage  **Add 2.00 per person**

Choose one: 
hickory smoked bacon, pork sausage, turkey sausage

Choose one:
crispy tater tots, homestyle potato
sliced seasonal fruit 

BREAKFAST TACOS 12.25 per person

Choose two:
eggs, turkey sausage, monterey jack cheese in
flour tortilla
eggs, smoked bacon, cheddar cheese in flour tortilla
eggs, sauteed peppers and onions, pepper jack cheese
in flour tortilla 
no-egg chickpea chorizo, spinach, shredded Vegan
cheese in flour tortilla 
sliced seasonal fruit 

sour cream, pico de gallo **Add 2.00 per person**
guacamole **Add 3.25 per person**

**Upgrade your sliced seasonal fruit
on your buffet to:**
include agave mint infused sliced seasonal fruit
3.25 per person
Please note: 24-hour business notice required

Enhance your breakfast beverages Include:
dispensed orange juice
3.00 per person



hot water and assorted teas
2.00 per person










BREAKFAST ADDITIONS

10 PERSON MINIMUM









PROTEIN

- bacon, pork sausage or turkey sausage **3.00 each** 
- chicken apple sausage **3.50 each** 
- vegan sausage patty **3.50 each**  
- scrambled egg whites **3.00 per person** 
- scrambled eggs **3.00 per person**  
- hardboiled egg **2.50 each** 
- homestyle potato **2.50 per person**  
- fruit, yogurt and granola parfait **3.75 each**
- assorted Greek yogurt cup **2.75 each**
- vegan parfait: vanilla coconut "yogurt" toasted oats, macerated berries, chia seeds, agave syrup **5.50 each**  

BREADS & PASTRIES

- muffins, tea breads **3.00 each** 
- assorted baked pastries **3.50 each** 
- baked croissants **3.00 each** 
- assorted bagels, cream cheese **3.95 each** 
- whole wheat bread **3.00 each** 
- gluten free bread **4.00 per person**  

HEALTHFUL BITES

- agave mint infused seasonal fruit **5.50 per person** 
- seasonal whole fruit **1.75 each** 
- fruit cups **4.00 each** 
- fresh fruit platter **4.50 per person**
- homemade granola, individually packaged **3.25 per person** 
- hot oatmeal, brown sugar, cranberries **5.50 per person**
- homemade trail mix **3.25 each** 
- protein energy bites: sunbutter, coconut, oats, protein, chia seeds, flaxseed, pumpkin seed, sunflower seed, dried fruit **3.24 each**   



PREMIUM SALAD & SANDWICH BUFFET

17.50 per person
Please Select One Salad & Four Sandwiches Or Wraps

Includes: seasonal whole fruit,
homemade cookie
bottled water
10 PERSON MINIMUM

SALADS

GREEN GODDESS **NEW**

kale, romaine, chickpeas, black-eyed peas, cherry tomatoes, cabbage, radish, green goddess dressing

BERRY GOURMET GREENS **NEW**

mesclun mix, goat cheese, strawberries, blueberries, edamame, sunflower seeds, blueberry vinaigrette

PLANT POWER **NEW**

baby kale, harissa spiced tofu cubes, chickpeas, avocado, red pepper, tomato, carrot, cucumber, green goddess dressing

EVERYTHING BUT THE BAGEL **NEW**

Additional 6.95 per person
spinach and arugula, smoked salmon, goat cheese, hard-boiled egg, pickled onions, cucumber, grape tomatoes, everything bagel spice, honey dijon dressing

CHICKEN KALE COBB **Additional 6.95 per person**

baby kale, grilled chicken, smoked bacon, hard-boiled eggs, avocado, bleu cheese, ranch dressing

PESTO CHICKEN NICOISE **Additional 6.95 per person**

little gem lettuce, nut-free pesto chicken, niçoise olives, sliced eggs, cherry tomatoes, green beans, red onions, roasted potatoes, honey dijon dressing

SANDWICHES

LITTLE ITALY **NEW**

genoa salami, ham, provolone cheese, lettuce, tomatoes, banana peppers, sundried tomato aioli

SOUTHWEST TURKEY **NEW**

smoked turkey, chipotle aioli, lettuce, pepperjack cheese, tomato, smashed avocado

MEDITERRANEAN CHICKEN **NEW**

zhuog pesto, arugula, tomato, cheddar cheese, grilled chicken, roasted red pepper

HAM & MÜNSTER CHEESE **NEW**

black forest ham, muenster cheese, honey dijon, baby arugula

TUSCAN CHICKEN

grilled chicken, provolone cheese, roasted red pepper, arugula, spinach, sundried tomato, nut-free pesto

WRAPS

SOUTHWEST QUINOA **NEW**

quinoa, black beans, corn, bell peppers, red onions, lettuce, avocado spread, chipotle ranch

HERB CHICKEN **NEW**

grilled chicken, tzatziki, hummus, spinach, tomatoes, cucumbers, lemon-tahini spread

BUFFALO CHICKEN **NEW**

breaded chicken, cheddar cheese, ranch, romaine, avocado spread, buffalo ranch

SALAD ADD - ON

Choose any:
Grilled chicken breast **6.95 per person**
Chipotle-lime sauteed shrimp **7.75 per person**
Cajun spiced grilled salmon **10.95 per person**
Grilled flank steak **12.95 per person**

Hot soup **5.00 per person**
Ask your planner for the soup of the day



TRADITIONAL SALAD & SANDWICH BUFFET

16.50 per person

Please Select One Salad & Four Sandwiches Or Wraps

Includes: seasonal whole fruit,
homemade cookie
bottled water

10 PERSON MINIMUM

SALADS

GINGER QUINOA POWER VG NEW

quinoa, spinach, shredded carrots, cherry tomato, cucumbers, cabbage, edamame, chickpea, red onion, honey dijon dressing

SOUTH OF THE BORDER VG NEW

romaine, chicken, parmesan cheese, grape tomato, cucumber, croutons, caesar dressing

GRILLED CHICKEN CAESAR

Additional 6.95 per person


romaine, grilled chicken, parmesan, grape tomato, house croutons, caesar dressing

GREEK CHICKEN NEW

Additional 6.95 per person

grilled chicken, romaine, hummus, tzatziki, feta, cucumber, tomato, kalamata olives, greek vinaigrette

SALAD ADD-ON

Choose any: 

Grilled chicken breast **6.95 per person**

Chipotle-lime sauteed shrimp **7.75 per person**

Cajun spiced grilled salmon **10.95 per person**

Grilled seasoned flank steak **12.95 per person**

Hot soup **5.00 per person**

ask your planner for the soup of the day

SANDWICHES

TURKEY SWISS

sliced turkey, swiss cheese, lettuce, tomatoes, mayonnaise

PEPPER JACK CHICKEN

grilled chicken, pepper jack cheese, lettuce, sliced tomatoes with thousand island dressing

CAPRESE VG

tomatoes, mozzarella, nut-free basil pesto, arugula, balsamic glaze

WRAPS

HAM AND CHEDDAR

smoked ham, cheddar cheese, mustard, lettuce, sliced tomatoes

TUNA SALAD

tuna salad, lettuce, red onions, sliced tomatoes

VEGGIE WRAP VG NEW

hummus, spinach, tomato, cucumber, bulgur tabouleh, chickpea, lemon-tahini spread





PREMIUM BOXED LUNCH

20.00 per person
Select Up to Four Salads or
Four Sandwiches

*Minimum of 10 and a maximum of
75 people*

Each box includes seasonal whole
fruit, homemade cookie, bagged
chips and bottled water

Selections on page 4

TRADITIONAL BOXED LUNCH

18.00 per person
Select Up to Four Salads or
Four Sandwiches

*Minimum of 10 and a maximum of
75 people*

Each box includes seasonal whole
fruit, homemade cookie, bagged
chips and bottled water

Selections on page 5


LUNCH / DINNER BUFFETS CREATE YOUR OWN



Includes:
Bottled water
10 PERSON MINIMUM



BUFFETS


SPRING SALAD NEW
28.00 per person

Assorted Bread and Butter


Greens  
romaine, baby arugula, spinach

Vegetables  
shredded carrot, cherry tomato,
cucumber, strawberry, edamame,
harissa roasted cauliflower, sliced
radish

Protein 
grilled mojo marinated chicken breast
lime mojo shrimp
grilled cajun spiced salmon **Add 12.95**
per person
crispy tofu **Add 4.95 per person** 





Cheese 
Choose two:
bleu cheese, goat cheese,
feta cheese
vegan shredded cheese **Add 2.00 per**
person

Dry Toppings 
Choose two:
sunflower seeds, pumpkin seeds, dried
cranberries, croutons


Dressings 
Choose two:
blueberry vinaigrette, green goddess,
balsamic vinaigrette or ranch
Additional dressings **Add 2.00 per**
person



Dessert 
assorted seasonal bars



ADD-ON


Spicy grilled fajita vegetables **4.95 per person**  
Vegan chorizo with sauteed peppers, onions **8.95 per person**  

BURRITO BOWL
28.00 per person


Entrée 
Choose two:
chicken tinga, carne asada,
al pastor or crumbled chorizo



Sides  
Choose two:
mexican rice,
seasoned pinto bean,
cilantro-lime rice




Toppings  
pico de gallo,
homemade salsa, guacamole,
shredded cheese,
shredded lettuce, sour cream
tortilla chip

Dessert 
cinnamon sugar churros


TACO BAR
28.00 per person

Entrée 
Choose two:
chicken tinga, carne asada,
al pastor or crumbled chorizo

Sides  
Choose two:
mexican rice,
seasoned pinto bean,
cilantro-lime rice

Toppings  
pico de gallo,
homemade salsa, guacamole,
shredded cheese,
shredded lettuce, sour cream 

Tortillas
flour tortilla, corn tortilla 

Dessert 
cinnamon sugar churros



LUNCH / DINNER
HOT BUFFETS



Includes:
Bottled water
10 PERSON MINIMUM

BUFFETS

SPRING BLOSSOM **NEW**
38.00 per person

Salad – Mixed Berry Gourmet Greens **G** **VG**
mesclun mix, goat cheese, strawberry, blueberry, edamame, sunflower seeds, blueberry vinaigrette

Entrée **G**
Choose two:
grilled salmon with white wine-dill beurre blanc
grilled salmon with chermoula marinade
apricot glazed chicken breast with citrus slaw
creamy honey-mustard chicken breast

Sides **G** **VG**
roasted vegetable medley
herb butter basmati pilaf

Dessert **VG**
assorted seasonal bars

CLASSIC STEAK HOUSE **NEW**
49.00 per person

Salad – Choose One **G**
Mixed Berry Gourmet Greens - mesclun mix, goat cheese, strawberry, blueberry, edamame, spiced pumpkin seeds, blueberry vinaigrette
Green Goddess - kale, spinach, chickpea, cherry tomato, cabbage, cucumber goddess dressing

Entrée **G**
pan-seared halibut, fennel-tomato sauce
herb crusted beef tenderloin with wild mushroom demi

Sides **G**
roasted heirloom carrots with lemon-thyme garlic oil
roasted fingerling potato, lemon herb butter

Dessert **VG**
assorted seasonal bars

Please Note: 72-business hour notice required

Price is subject to change based upon market price

TEXAS SMOKEHOUSE
27.00 per person

Bread
corn bread

Entrée **G**
Choose two:
texas rubbed smoked beef brisket, boneless BBQ chicken, BBQ pork ribs with BBQ sauce, pulled pork with mopping sauce, BBQ spiced cauliflower steak **V**

Sides **G**
Choose two:
macaroni and cheese, coleslaw, green beans, homemade potato salad, buttered corn on the cob

Garnishes
jalapenos, onions, pickles, BBQ sauce

Dessert **VG**
baked mini brownies

Please Note:
72-business hour notice required

ADD-ON
Add a side from selected buffet above **4.95 per person**

Add an entrée from selected buffet above **12.95 per person**

Add a vegetarian entrée from selected buffet above **8.95 per person**

Add seasonal soup with dinner roll **5.00 per person**

LUNCH / DINNER GLOBAL FLAVOR BUFFETS



Includes: bottled water
10 PERSON MINIMUM

FAR EAST TOUR NEW
32.00 per person

Salad VG

Choose One:

Crunchy Sesame -

romaine lettuce, mixed greens, avocado, orange, cherry tomato, shredded carrots, crunchy wonton strips, toasted sesame seeds, sesame-ginger dressing

Soba Noodle - G

noodles, red pepper, scallion, snow pea, shiitake mushroom cabbage, sesame-ginger dressing

Entrée

Choose two:

kung pao chicken, spicy sichuan chili sauce, green onion, red chili peppers

beef with broccoli, flank steak, ginger-garlic, green onion, steamed broccoli

kung pao shrimp, spicy sichuan chili sauce, green onion, red chili pepper and vegetable

Sides VG

Choose two:

steamed white rice
vegetable fried rice,
vegetable egg rolls,
stir-fry vegetable medley,
vegetable lo mein

Garnishes

toasted sesame seeds, scallions,
soy sauce, sriracha sauce

Dessert VG

mini matcha cannoli

Additional Potstickers

6.00 per person

Choose one:

lemongrass chicken,
pork and vegetable
edamame VG



LITTLE ITALY
28.00 per person

Bread VG

garlic-parmesan bread

Salad NEW

Choose One

Classic Romaine Caesar - parmesan, herbed croutons, creamy caesar dressing VG

Panzanella - romaine, tomato, cucumber, red onions, focaccia, bell pepper, basil, red-wine vinaigrette V

Entrée

Choose one:

chicken cacciatore,
chicken marsala topped with mushrooms and marsala wine sauce,

chicken parmesan with marinara sauce,
eggplant parmigiana -vegan mozzarella

eggplant roasted with marinara sauce G V

portobello parmesan with marina sauce, VG
eggplant parmesan with marinara sauce VG

Sides

Choose two:

broccoli mixed with garlic and lemon and drizzled with olive oil, G V

orecchiette pomodoro- zucchini, yellow squash, sun-dried tomato and marinara sauce G VG

creamy polenta VG

Dessert

mini cannoli VG

ADD ON

Add a side from selected buffet above **4.95 per person**

Add an entrée from selected buffet above **12.95 per person**

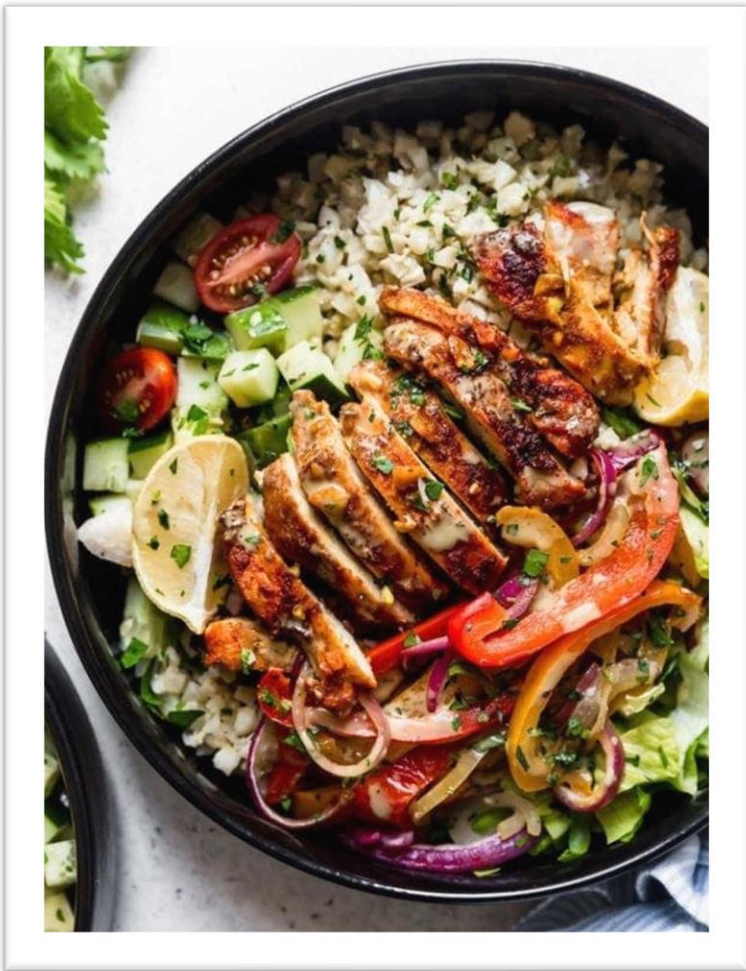
Add a vegetarian entrée from selected buffet above **8.95 per person**

Add seasonal soup with dinner roll **5.00 per person**

LUNCH / DINNER

GLOBAL FLAVOR BUFFETS

Includes: bottled water
10 PERSON MINIMUM



BUILD YOUR OWN SHAWARMA BOWL NEW
47.00 per person

Salad

Choose One

tabouleh salad – bulgar, parsley, cucumber, tomato, lemon, olive oil V

fattoush salad – romaine, tomato, cucumber, bell pepper, radish, parsley, mint, pita chips, lemon-sumac dressing VG

Entrée G

Choose two:

shawarma spiced chicken breast

shawarma spiced beef kofta

falafel VG

Sides G VG

saffron basmati rice, pita bread

Toppings G VG

olives, feta, pickled onion, hummus

Sauces G VG

zhoug (garlic-herb pesto), tzatziki, lemon-tahini

Dessert VG

sugar date cookie

ADD ON

Add a side from selected buffet above **4.95 per person**

Add an entrée from selected buffet above **12.95 per person**

Add a vegetarian entrée from selected buffet above **8.95 per person**

Add seasonal soup with dinner roll **5.00 per person**

SNACK BREAK PLATTERS & TRAYS

10 PERSON MINIMUM

CHARCUTERIE & CHEESE 14.25 per person

assorted local and imported cheese, salami, prosciutto, fresh and dried fruit, preserves, honey, assorted crackers
gluten-free crackers **Add 2.00 per person**

MEZZE PLATTER **NEW** 15.00 per person

assortment of grilled and fresh vegetables, toasted pita chips, dolma

Choose two:
olive tapenade
spicy harissa whipped feta
creamy avocado hummus

VEGETARIAN ANTIPASTO 13.00 per person

grilled asparagus, red onions, eggplant, zucchini, roasted red peppers, herbed goat cheese, fresh mozzarella

Garnishes
olive, nut-free basil pesto, balsamic vinaigrette

Bread
garlic crostini

VEGETABLES & DIPS **NEW** 12.00 per person

vegetable Crudité

Dips
Choose two:
traditional hummus, roasted garlic hummus, zaatar whipped feta, buttermilk ranch, spinach artichoke dip
additional dip **Add 3.50 per person**

DESSERTS Per dozen

assorted dessert bars **40.00**
cookie assortment **24.00**
chocolate dipped macaron **40.00**
assorted Vegan cookie **36.00**
vegan dessert bar (Richardson location) **24.00**





SNACK BREAK CREATE AND BUILD

10 PERSON MINIMUM

SOMETHING FOR EVERYONE
13.00 per person

individually bagged popcorn, chips, cookies,
kind bars, homemade trail mix

TORTILLA CHIPS & DIP
12.50 per person

tortilla chip, pico de gallo, tomato salsa,
sour cream, guacamole, corn salsa,
black bean salsa

BUILD YOUR OWN TRAIL MIX 
10.00 per person

pretzels, chocolate chips, pumpkin seed, sunflower
seed, dried fruit mix, raisins, cranberries, coconut

CHICAGO BUILD YOUR OWN POPCORN BAR
4.00 per person
Chicago Local Provider: Popper Bear

white cheddar, buffalo cheddar, butter, caramel
popcorn

Please note: 72-business hour notice required

RICHARDSON BUILD YOUR OWN POPCORN BAR
4.00 per person
Richardson Local Provider: Yo Pop Gourmet

traditional butter, caramel, cheddar cheese, texas
ranch

Please note: 72-business hour notice required






RECEPTION SMALL BITES







10 PERSON MINIMUM


TAPAS **26.00 per person**


chicken empanadas – jalapeno, Mexican spices, masa pastry
vegetable empanadas – onion, pepper, black beans, monterey jack 
beef meatballs – roasted red pepper pesto
patatas bravas with paprika-garlic spiced aioli  

DIM SUM **26.00 per person**

chicken and cabbage potstickers, sesame soy sauce and scallions
pork and napa cabbage potstickers, sesame soy sauce and scallions
vegetable spring roll with sweet chili sauce  
rice noodle salad, cucumber, scallion, carrot, cilantro  

MINI SLIDER BAR **27.00 per person**

korean fried chicken – crispy chicken, korean BBQ sauce, citrus
cabbage slaw, brioche bun
angus beef slider – angus beef, truffle aioli, brie cheese, caramelized
onions, brioche bun
quinoa- lentil – quinoa lentil patty, curry aioli, baby arugula, carrot-
cabbage slaw, brioche bun 

Sides 
truffle-parmesan house chips
BBQ house chips



**FULL-SERVICE
BEVERAGES**

10 PERSON MINIMUM

**UPGRADE
STARBUCKS PREMIUM COFFEE
ADDITIONAL
2.00 per person**

**FULL HOT SERVICE
5.25 per person**

regular coffee, hot tea, cream,
assorted sweetener, lemon wedges
*decaffeinated coffee available
upon request*

**HOT TEA SERVICE
2.00 per person**

hot water, assorted tea bags,
honey, lemon wedges

**REFRESH
3.75 per person**
hot beverage service
replenishment

**A L A C A R T E
BEVERAGES**

5 PERSON MINIMUM

**BOTTLED WATER
1.95 each**

**CANNED SPARKLING WATER
1.85 each**

**ASSORTED CANNED SOFT DRINK
2.00 each**

**ASSORTED BOTTLED JUICE
3.25 each**

**ASSORTED BOTTLED TEA
3.25 each**

**D I S P E N S E D
BEVERAGES**

10 PERSON MINIMUM

REFRESHERS

**UNSWEETENED FRESH BREWED ICED TEA
1.75 per person**

**SEASONAL FRUIT INFUSED ICE WATER
2.00 per person**

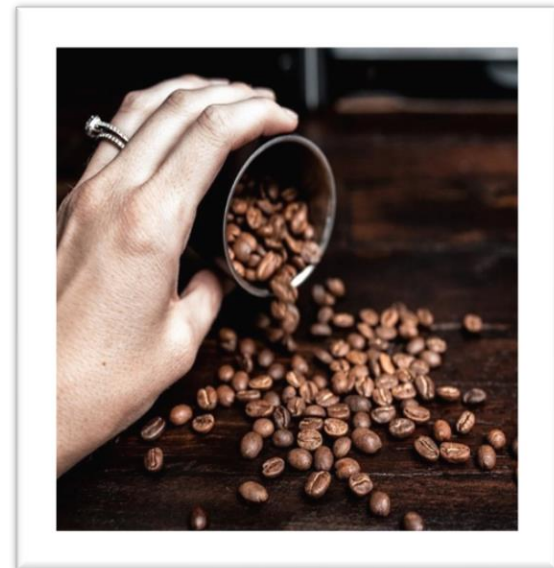
**ICED WATER
1.00 per person**

**SEASONAL MOCKTAILS
5.50 per person**

Sparkling ginger punch
orange, lemon, honey, ginger beer

Sparkling honey pear refresher
rosemary, pear, orange

**ASK YOUR PLANNER ABOUT ADDING
ON OUR SEASONAL AGUA FRESCA
5.50 per person**



SPECIAL REQUESTS

It's a great pleasure to create a menu to suit any special event need. We can provide you options for full buffet service, plated or reception style catering.

SPECIAL RESTRICTIONS

Please let your planner know if there are any dietary restrictions, for any of your guests, when placing your order.

We will make every effort to accommodate special requests. However, due to our open kitchens that handle the major allergens, we cannot guarantee that items will be completely "free" of any ingredient, such as gluten and other ingredients.

We encourage guests to contact their catering & conference service planner with any questions about the ingredients contained in the food being considered.

KOSHER MEALS

Kosher meals may be ordered from a 3rd party supplier upon request and prices will be provided accordingly. We ask that your special request be placed **three (3) business days** prior to the event date to ensure availability and secure delivery times.

SPECIAL EVENTS

We will coordinate food, bar packages, staffing, linen, and floral arrangements that will make your event a memorable one!

We can also recommend local partners for the following:

- Event décor
- Lighting
- Entertainment

Please contact the catering & conference services team at **312-653-8900** to receive more information and get started on planning your next event!

To give the team time to help create the perfect event, please allow at least **ten (10) business days** for the planning process.

MENU AVAILABILITY

Please provide at least **two (2) business weeks'** notice when reserving space. We ask for all standard catering orders to be placed **three (3) business days** before the event start time to ensure availability of all menu items and secure delivery times.

RUSH ORDER FEE

Any food or beverage ordered within the **three (3) business days** window will incur an additional **20% rush fee**.

STANDARD ORDERS

Selections made from our regular Catering Guide are considered standard catering orders. We ask for these catering orders to have menus finalized and final guest count guarantees, **three (3) business days before the event start date**.

Events that are cancelled or have a decrease in guest count within **two (2) business days** prior to the event start date will be charged for the originally stated guest count.

A single menu selection is available per service order. Menu selections from the Catering Guide cannot be combined.

CUSTOM ORDERS

It would be our pleasure to create a customized menu to fulfill your event needs. Custom menus will need to be finalized **five (5) business days prior to the event start date** to ensure our team has adequate time to prepare.

If you need to cancel your custom event, please let your planner know as soon as possible, fees may be incurred if **cancelled within five (5) business days of event**.

Cancellation fees from outside vendors, such as specialty linen and rental companies, will be communicated to you from your planner.

Menu pricing is **guaranteed for ten (10) business days** following the proposal. Menus are subject to price change after 10 business days.

SERVICE CHARGES

Please consult with your catering & conference service planner regarding charges for service staff, china, linen and additional event needs.

- ✓ after-hours and weekend events will incur additional charges for labor.
- ✓ in-house reusable tableware will start at an additional \$4.50 per guest.
- ✓ specialty rented tableware pricing may vary.
- ✓ in-house linen and tablecloths for FLIK food display tables are complimentary.
- ✓ in-house linen and tablecloths for dining tables are an additional \$15 per table.
- ✓ specialty linen can be supplied upon request. Please note; if cancelled within **ten (10) business days** of the event, the full price of the order would have to be paid.

SERVICE STAFF

The ratio of staff to guests is based on the type of function.
The outlined staffing levels are required for all food service functions:

- Plated Meal:** (1) server per (25)
- Buffet Service:** (1) server per (50) guests
- Reception:** (1) server per (100) guests
- Food Functions of (75) people or more:** (1) captain
- Food Action Station:** (1) cook per station
- After Hours Food Function:** (1) cook
- Full Bar:** (1) bartender per (75) guests
- Beer & Wine Bar:** (1) bartender per (100) guests

Dedicated staff is based on a 4-hour minimum.
Based on the increments of hours additional fees will be incurred and reflected on your final invoice.

Rates are as follows:

Captain	\$175
Server/Bartender	\$155
Cook	\$155

DELIVERY FEE

A delivery charge of \$7 will be charged anytime service is provided in the meeting space. Please inquire with your planner on details of charges that may apply to your event.

