PARAMOUNT EVENTS™

DROP OFF MENU

773.880.8068

DROPOFF@PARAMOUNTEVENTSCHICAGO.COM

TASTE THE DIFFERENCE

By utilizing our on-site growhouse in the West Loop we're able to ensure ingredients are truly at their freshest. This allows us to add layers of uncompromised flavor and beauty to our food. We use all organic practices, hand-pick daily, rinse with care, and cool each item to the ideal temperature. Limiting time under refrigeration minimizes degradation and maximizes flavor.
The growhouse can simulate seasonal conditions to produce great yields all year round. This is truly Chef Devon's passion, and it comes through on each and every plate. See more on social media at #paramountgrowhouse.

HERE'S HOW IT WORKS

- ☐ Check out our customizable menu. Can't decide? We're happy to make recommendations.
- ☐ Our friendly staff will deliver and professionally set up your order.
- ☐ Love every bite. You and your hungry guests will leave full and happy.

CONTACT US TODAY

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BREAKFAST STATIONS, BOXED LUNCHES, SANDWICH SPREADS AND SWEET TREATS AWAIT!

** orders must be placed by 2pm the business day before delivery with a minimum order for 10 guests*
** pricing effective as of August 2017*
** inform us of any allergies or dietary restrictions*

HAVE DIETARY NEEDS? WE CAN HELP!

V Vegetarian VG Vegan GF Gluten Free Dairy Free Available Upon Request

BREAKFAST

**all eggs are cage-free*

AMERICAN - *$14.95 per guest*
Scrambled Farm Fresh Eggs with Roasted Breakfast Potatoes GF
Applewood Smoked Bacon or Turkey Sausage Links GF
Breakfast Pastries V
Seasonal Fruit VG GF

FRITTATA BUFFET - *$14.95 per guest*
Egg White Western Frittata with Seasonal Vegetables, Wilted Spinach
Shredded Cheddar, Pico de Gallo V GF
Bran Muffins V
Seasonal Fruit VG GF

BRIOCHE FRENCH TOAST - *$13.95 per guest*
Artisan Breakfast Sausage
Macerated Berries, Whipped Butter, Syrup

STEAK & EGGS - *$18.95 per guest*
Grilled Marinated Flank Steak GF
Mascarpone & Chive Scrambled Eggs
Breakfast Pastries V
Seasonal Fruit VG GF

EGG STRATAS & CASSEROLES - *$14.95 per guest*
Choice of:
- Sausage, Potato, Sharp Cheddar & Chive GF
- Bacon, Gruyere & Spinach GF
- Seasonal Vegetables & Feta GF V

Breakfast Pastries V
Seasonal Fruit VG GF
Substitute Egg Whites for $1.00 per guest

BREAKFAST SANDWICHES

$13.95 per Guest | Choice of Two Sandwiches | Includes Seasonal Fruit

BREAKFAST PANINI
Scrambled Eggs, Applewood Smoked Bacon, Spinach, Gruyere, Multi-Grain Bread

ENGLISH MUFFIN
Farm Fresh Egg, Breakfast Sausage Patty, Cheddar

CROISSANT SANDWICH
Scrambled Eggs, Turkey Sausage, Colby Jack

STEAK & EGG
Grilled Marinated Flank Steak, Scrambled Eggs, Caramelized Onions, Peppers, Cheddar, Sriracha, Toasted Bagel

BREAKFAST BURRITO
Scrambled Eggs, Applewood Smoked Bacon, Roasted Poblano Peppers, Chihuahua Cheese, Salsa Rojo, Tortilla

FRIED EGG & CHEDDAR
Farm Fresh Fried Egg, Cheddar, Jones Farm Canadian Bacon, Whole Wheat English Muffin

SCRAMBLED EGG MUFFIN V
Scrambled Eggs, Fontina, Arugula, English Muffin

BREAKFAST REUBEN
Choice of Scrambled or Fried Egg, Corned Beef, Sauerkraut, Swiss, 1000 Island, Marble Rye

PROSCIUTTO BAGEL
Prosciutto, Farm Fresh Egg, Basil Pesto, Toasted Bagel

VEGETARIAN BREAKFAST BURRITO V
Scrambled Eggs, Black Beans, Caramelized Onions, Bell Peppers, Salsa Verde, Sour Cream, Tortilla
Substitute Egg Whites for $1.00 per guest

CONTINENTAL BREAKFAST

PARAMOUNT CONTINENTAL V - *$5.95 per guest*
Collection of Scones, Donut Holes & Muffins V
Seasonal Fruit GF VG
Add Bagels with Cream Cheese for $2.00 per guest

BAGEL SPREAD V - *$7.95 per guest*
Assorted Bagels with Cream Cheese
Seasonal Fruit GF VG

STEEL CUT OATMEAL - *$5.25 per guest*
Brown Sugar, Nuts & Raisins V

BREAKFAST ADDITIONS

MUFFINS - *$18 per dozen* GF - *$24 per dozen*
BAGELS WITH CREAM CHEESE - *$36 per dozen*
SCONES - *$18 per dozen* GF - *$24 per dozen*
DONUTS - *$36 per dozen*
YOGURT PARFAITS V - *$5.95 each*
Fresh Berries, Housemade Granola
PERSONAL PROTEIN CUPS V - *$7.95 each*
Housemade Granola, Red Quinoa, Chia Seeds, Mixed Berries, Soy Milk
BIRCHER MUESLI CUPS V - *$7.95 each*
Apple, Yogurt, Oats, Milk

BOXED LUNCHES

SANDWICHES

$12.95 per Guest | Each Box Includes Pesto Pasta Salad, Chips & a Cookie

OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR
Lettuce, Tomato, Brioche

SMOKED CHICKEN SALAD & JALAPENO JACK CHEESE
Lettuce, Tomato, Brioche

BLACK FOREST HAM & GOUDA
Lettuce, Tomato, Pretzel Roll

AVOCADO BLT
Lettuce, Tomato, Avocado, Bacon, Sourdough

ROAST BEEF & PROVOLONE
Lettuce, Tomato, Pretzel Roll

ITALIAN
Soppressata, Finocchiona, Local Cured Ham, Provolone, Housemade Giardiniera, Ciabatta

TOMATO & FRESH MOZZARELLA V
Basil & Balsamic Drizzle, Ciabatta

GLUTEN-FREE OPTIONS AVAILABLE

SALADS

$13.95 per Guest | Each Box Includes a Roll & a Cookie

CHICKEN CAESAR SALAD
Diced Lemon & Cracked Pepper Chicken, Chopped Romaine, Shaved Parmesan, Herb Croutons, Lemon Caesar Dressing
V Without Chicken

COBB SALAD GF
Field Greens, Diced Chicken, Applewood Smoked Bacon, Roquefort, Shaved Red Onion, Avocado, Hard-Boiled Egg, Heirloom Cherry Tomato, Chives, Red Wine Vinaigrette
V Without Chicken, Bacon or Egg

CHOPPED SALAD GF
Shredded Iceberg, Salami, Provolone, Cucumbers, Radishes, Red & Yellow Peppers, Celery, Tomatoes, Red Onion, Garbanzo Beans, Kalamata Olives, Pepperoncini, Shaved Parmesan, Sherry Vinaigrette
V Without Salami

SOUTHWEST SALAD GF
Hickory BBQ Marinated Chicken, Chopped Romaine, Grilled Corn, Red Peppers, Scallions, Black Beans, Tortilla Strips, Buttermilk Ranch Dressing
V Without Chicken

BISTRO SALAD
Grilled Chicken, Mixed Greens, Haricot Vert, New Potatoes, Heirloom Cherry Tomatoes, Goat Cheese, Croutons, Whole Grain Mustard Vinaigrette
V Without Chicken

CHINESE CHOPPED SALAD
Sesame Marinated Chicken, Napa Cabbage, Scallions, Mandarin Orange Slices, Crispy Wontons, Sesame Ginger Dressing
V Without Chicken

GREEK SALAD V
Romaine, Tomatoes, Feta, Kalamata Olives, Pepperoncini, Red Peppers, Greek Dressing

WRAPS

$12.95 per Guest | Each Box Includes Pesto Pasta Salad, Chips & a Cookie

FARMERS MARKET CLUB WRAP V
Roasted Seasonal Vegetables, Roasted Tomato Jam, Romaine, Avocado Mayonnaise, Honey Wheat Tortilla

BUFFALO CHICKEN WRAP
Buffalo Chicken, Romaine, Tomatoes, Blue Cheese Dressing, Chili Tortilla

STEAK WRAP
Lime Marinated Steak, Romaine, Shredded Cheddar, Sour Cream, Corn & Black Bean Salsa, Spinach Tortilla

CHICKEN CAESAR WRAP
Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Tomato Tortilla

TURKEY CLUB WRAP
Honey Glazed Turkey Breast, Applewood Smoked Bacon, Romaine, Avocado Spread, Whole Wheat Tortilla

HUMMUS WRAP V
Roasted Red Peppers, Feta, Cucumber, Spinach, Sprouts, Artichoke Hearts, Spinach Tortilla

GLUTEN-FREE & VEGAN OPTIONS AVAILABLE

GOURMET BOXED LUNCHES

GOURMET BOX

$14.95 per Guest

CHIPOTLE-CILANTRO GRILLED SHRIMP SALAD GF
Includes a Roll & a Cookie
Romaine, Queso Fresco, Shaved Baby Carrots, Fresh Corn, Cilantro, Jalapeño-Lime Vinaigrette

ROSEMARY-BALSAMIC GRILLED CHICKEN SANDWICH
Includes a Rice Krispie Treat & Housemade Chips
Tomato Jam, Fresh Mozzarella, Basil, Roasted Eggplant Aioli, Arugula, Artisan Multi-Grain Bread

COUNTRY HAM & SWISS
Includes a Farmers Market Salad, Coleslaw & Hand Pie
Country Ham, Swiss, Sourdough

GRILLED SALMON & ARUGULA SALAD
Includes a Roll & a Cookie
Tabbouleh, Heirloom Cherry Tomatoes, Green Onion, Cucumber, Mint, Parsley, Lemon-Tahini Dressing

PAN ROASTED ANGUS STRIPLOIN SANDWICH
Includes a Rice Krispie Treat & Housemade Chips
Montamore, Blistered Cherry Tomatoes, Seasonal Greens, Chive-Tarragon Dressing, French Baguette

SEASONAL VEGETABLE WRAP V
Includes a Rice Krispie Treat & Housemade Chips
Red Quinoa, Tuscan Bean Salad, Kale, Red Peppers, Green Onions, Corn, Cilantro, Ginger-Citrus Gremolata, Garden Spinach & Vegetable Tortilla

PICNIC BOX

$14.95 per Guest

PETITE "LEFT OVER" FRIED CHICKEN SANDWICH
Includes Apple Hand Pie
Coleslaw, Brioche
Corn & Tomato Salad, Seasonal Fruit

TARRAGON CHICKEN SALAD CROISSANT
Includes Brownie
Tomato & Cucumber Salad, Housemade Chips

PROSCIUTTO SANDWICH
Includes Chocolate Dipped Biscotti
Fig Jam, French Baguette
Caprese Salad, Citrus Marinated Olives, Grapes

CHICKEN KABOBS
Includes Spiced Cookie
Yogurt-Garlic Sauce
Tomato & Cucumber Salad, Couscous, Hummus

GLUTEN-FREE OPTIONS AVAILABLE

LUNCH

PETITE GOURMET SANDWICHES

$18.95 per Guest | Pre-made Platter, Two Petite Sandwiches per Guest | Choice of Two Sides

PIRI PIRI CHICKEN
Eggplant Aioli, Peashoots, Sunflower Seeds, Cucumbers, Red Onion, Focaccia

GRILLED FLANK STEAK
Salsa Verde, Watercress, Smoked Pimento Cheese, Sourdough

ROASTED PORK
Pickled Radish, Cucumber, Turnip, Cilantro, Scallion, Mint, Basil, Kewpie-Sriracha Mayonnaise, Baguette

TURKEY CLUB
Avocado, Bacon, Romaine Lettuce, Spicy Pickled Onions, Smoked Gouda, Aioli, White Bread

VEGGIE V
Artichoke, Mozzarella, Calabrese Chili, Crispy Mushroom, Ciabatta

FULL SIZE & GLUTEN-FREE OPTIONS AVAILABLE

PETITE SANDWICHES

$13.95 per Guest | Pre-made Platter, Two Petite Sandwiches per Guest | Choice of Two Sides

TOMATO & FRESH MOZZARELLA V
Basil, Pesto, Balsamic Drizzle, Ciabatta

SMOKED CHICKEN SALAD & JALAPENO JACK CHEESE
Lettuce, Tomato, Brioche

SEARED ROAST BEEF
Watercress & Horseradish Cream, Pretzel Roll

OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR
Avocado Spread, Brioche

ITALIAN
Sopressata, Finocchiona, Local Cured Ham, Provolone, Giardiniera, Ciabatta

GLUTEN-FREE OPTIONS AVAILABLE

CHOOSE TWO SIDES: Roasted New Potato Salad with Mustard Seed Vinaigrette GF V, Housemade Chips GF V, Fresh Fruit Salad GF VG, Caesar Salad, Field Greens Salad GF V, Cous Cous Salad V, Pesto Pasta Salad V

LUNCH

CLASSIC SANDWICHES

$13.95 per Guest | Pre-made Platter, One Sandwich per Guest | Choice of Two Sides

OVEN ROASTED TURKEY & FARMHOUSE CHEDDAR
Avocado Spread, Brioche

BLACK FOREST HAM & GOUDA
Honey-Grain Mustard Spread, Pretzel Roll

ROAST BEEF & PROVOLONE
Lettuce, Tomato, Pretzel Roll

ITALIAN SALAMI
Soppressata, Finocchiona, Local Cured Ham, Provolone, Housemade Giardiniera, Ciabatta

TOMATO & FRESH MOZZARELLA V
Basil, Pesto, Balsamic Drizzle, Ciabatta

GLUTEN-FREE OPTIONS AVAILABLE

WRAPS

$13.95 per Guest | Pre-made Platter, One Wrap per Guest | Choice of Two Sides

FARMERS MARKET CLUB WRAP V
Roasted Seasonal Vegetables, Roasted Tomato Jam, Romaine, Avocado Mayonnaise, Honey Wheat Tortilla

BUFFALO CHICKEN WRAP
Buffalo Chicken, Romaine, Tomatoes, Blue Cheese Dressing, Chili Tortilla

STEAK WRAP
Lime Marinated Steak, Romaine, Shredded Cheddar, Sour Cream, Corn & Black Bean Salsa, Spinach Tortilla

CHICKEN CAESAR WRAP
Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Tomato Tortilla

TURKEY CLUB WRAP
Honey Glazed Turkey Breast, Applewood Smoked Bacon, Romaine, Avocado Spread, Whole Wheat Tortilla

GREEK CHICKEN WRAP
Grilled Chicken, Hummus, Olive-Tomato Salad, Farro, Cucumbers, Feta-Pepper Spread, Sun-Dried Tomato & Basil Tortilla

HUMMUS WRAP V
Roasted Red Peppers, Feta, Cucumber, Spinach, Sprouts, Artichoke Hearts, Spinach Tortilla

GLUTEN-FREE & VEGAN OPTIONS AVAILABLE

CHOOSE TWO SIDES: Roasted New Potato Salad with Mustard Seed Vinaigrette GF V, Housemade Chips GF V, Fresh Fruit Salad GF VG, Caesar Salad, Field Greens Salad GF V, Cous Cous Salad V, Pesto Pasta Salad V

LUNCH

MIDWEST FARMERS MARKET - *$19.95 per guest*

Pan Seared Chicken Breast with Grilled Asparagus, Lemon, Parmesan GF
Grilled Salmon with Watercress, Shaved Fennel, Orange Supremes, Seasonal Puree GF
Pasta Salad with Pistachio Pesto, Cherry Tomatoes, Fresh Mozzarella V
Field Greens Salad with Roasted Seasonal Squash, Sunflower Seeds, Idiazabal Cheese, Browned Butter Vinaigrette V GF

ASIAN - *$18.95 per guest*

Stir Fried Spicy Basil Chicken with Steamed Rice
Chili Shrimp Salad with Vegetables, Soy-Mirin Vinaigrette
Vegetarian Fried Rice with Tofu, Scallions, Snow Peas, Ginger V
Potstickers (choice of Pork, Chicken or Vegetarian)
Cucumber Salad V

ITALIANO - *$19.95 per guest*

Pan Roasted Chicken Breast with Polenta, Mushrooms, Tomatoes GF
Ricotta Stuffed Cannelloni with Tomato Basil Sauce V
Classic Caesar Salad, Brioche Croutons, Parmesan
Caramelized Cauliflower & Heirloom Baby Carrot Salad V GF
Garlic Bread Sticks

SOUTHERN - *$16.95 per guest*

BBQ Pulled Pork, Brisket or Chicken, Sliced Brisket or Pork Ribs
Mini Brioche Buns (not served with Pork Ribs)
Baked Mac n Cheese V
Red & Green Coleslaw with Whole Grain Mustard Vinaigrette V GF
Green Bean Salad V GF
Cornbread Muffins V

LUNCH

LASAGNA - *$14.95 per guest*
Spinach V or Italian Sausage
Caesar Salad
Breadsticks

FAJITAS - *$15.95 per guest*
Grilled Chicken with Peppers & Onions
Flour or Corn Tortillas
Refried Beans or Black Beans V
Rice
Diced Tomatoes, Sour Cream, Shredded Cheddar, Mild Salsa
Chips & Guacamole V GF
Add Flank Steak for $3.00 per guest

SOUP - *$5.95 per guest*
Chicken Noodle
Chili (Beef, Turkey or Vegetarian)
Vegetable Minestrone V
Chicken & Wild Rice GF
Ask about our Featured Seasonal Soup

LEMON CHICKEN GF - *$13.95 per guest*
Pan Seared Lemon Chicken Breast, Roasted New Potatoes, Seasonal Vegetables, Field Greens Salad with Sherry Vinaigrette

BAKED POTATO BAR GF - *$10.95 per guest*
Baked Russet & Sweet Potatoes
Applewood Smoked Bacon, Shredded Cheddar, Green Onion, Sour Cream
Brown Sugar, Toasted Pecans, Whipped Butter
Add Beef, Turkey or Vegetarian Chili for $3.95 per guest
Add Shredded Beef Short Ribs for $5.95 per guest

PASTA BAR - *$15.95 per guest*
Choice of Two:
- Penne with Grilled Chicken Breast, Peas, Alfredo
- Rigatoni with Italian Sausage, Bell Peppers, Onions, Marinara
- Farfalle with Mirepoix, San Marzano, Parmigiano Reggiano V
- Cheese Tortellini with Marinara or Alfredo V

Caesar Salad
Garlic Breadsticks

MIDDLE EASTERN V - *$16.95 per guest*
Chicken Kabobs GF
Grilled Pita, Tabbouleh, Hummus, Baba Ghanoush, Tzatziki, Harissa, Tomato, Cucumber & Corn Salad
Yellow Rice GF
Add Steak Kabobs for $3.00 per guest GF

HORS D'OEUVRES

**48 pieces per tray*

BEEF

BEEF WRAPPED ASPARAGUS GF - *$84 per tray*

VIETNAMESE BEEF SKEWER GF - *$84 per tray*
Nuac Mam Sauce

MINI BEEF EMPANADAS - *$72 per tray*
Avocado Crema

CORNED BEEF REUBEN ROLLS - *$72 per tray*
1000 Island Dressing

PORK

MINI PORK EMPANADAS - *$72 per tray*
Ancho Aioli

PORK POTSTICKERS - *$84 per tray*
Soy-Mirin Dipping Sauce

PROSCIUTTO WRAPPED MELON GF - *$72 per tray*

APPLEWOOD BACON WRAPPED DATE GF - *$72 per tray*
Chorizo Stuffed

POULTRY

*48 pieces per tray

PEKING DUCK ROLL - *$84 per tray*
Hoisin Sauce, Green Onions

CASHEW CHICKEN TENDERS - *$60 per tray*
Asian Plum Sauce

CHICKEN WINGS GF - *$72 per tray*
BBQ, Hot Buffalo, Mild Buffalo or Asian
Choice of Ranch or Blue Cheese Dipping Sauce

JERK CHICKEN SKEWER - *$72 per tray*
Apricot Pineapple Compote

SEAFOOD

MINI MARYLAND STYLE CRAB CAKES - *$104 per tray*
Cornichons, Lemon-Caper Rémoulade

CORIANDER-LIME MARINATED SHRIMP SKEWER GF
- $104 per tray
Roasted Chili-Tomato Sauce

CLASSIC SHRIMP COCKTAIL GF - *$104 per tray*
Lemons, Classic Cocktail Sauce

COCONUT SHRIMP- *$104 per tray*
Orange Chili Dipping Sauce

VEGETARIAN

TRI COLOR CHEESE TORTELLINI SKEWERS - *$72 per tray*

TOMATO & MOZZARELLA CAPRESE SKEWERS GF
- $72 per tray

STUFFED MUSHROOM CAPS - *$60 per tray*
Sun-Dried Tomatoes, Asiago

ARANCINI - *$60 per tray*
Tomato Basil Sauce

RED GRAPES, GOAT CHEESE & PISTACHIO GF
- $60 per tray

HUMMUS FILLED CUCUMBER CUP GF - *$60 per tray*

EXTRAS

EXTRAS

SEASONAL FRUIT PLATTER VG GF
10-15 Servings - $50.00
25-30 Servings - $90.00

VEGETABLE CRUDITÉ V GF
Tarragon Buttermilk Dressing
10-15 Servings - $40.00
25-30 Servings - $80.00

GRILLED VEGETABLE DISPLAY V
Marinated Seasonal Vegetables, Citrus Marinated Olives, Fresh Mozzarella
Sliced Baguette, Carr's Crackers
10-15 Servings - $50.00
25-30 Servings - $90.00

CHARCUTERIE PLATTER
Assorted Local & Imported Meats & Cheeses
Roasted Nuts, Dried Fruits, Sliced Baguette, Carr's Crackers
10-15 Servings - $84.00
25-30 Servings - $149.00

ARTISAN CHEESE BOARD V
Assorted Local & Imported Cheeses
Roasted Nuts, Dried Fruits, Walnut Raisin Bread, Carr's Crackers
10-15 Servings - $84.00
25-30 Servings - $149.00

DIPS & SPREADS V - *$6.95 per guest*
Carr's Crackers, Pita Chips, Sliced Baguettes, Fresh Cut Vegetables

Choice of Three:

- Spinach & Artichoke Dip
- French Onion Dip
- Roasted Red Pepper & Feta Dip
- Black Bean Hummus
- Edamame Dip
- Pimento Cheese Ball
- Maytag Blue Cheese Dip
- Bacon & Spinach Yogurt Dip
- Charred Red Onion Yogurt Dip
- Burmese Peanut Dip

SAVORY CHEESECAKES V
Carr's Crackers, Pita Chips, Sliced Baguettes

Choice of:

Sun Dried Tomato with Basil, Pine Nuts
Blue Cheese Walnut with Caramelized Onions
10-15 Servings - $30.00
25-30 Servings - $60.00

NACHO BAR - *$14.95 per guest*
Housemade Corn Tortilla Chips
Braised Chicken Thighs or Pulled Pork
Guacamole, Pico de Gallo, Salsa Verde, Salsa Roja, Black Beans,
Shredded Iceberg, Pickled Jalapeños, Diced Onion Blend, Black Olives,
Cilantro, Lime

Choice of One Cheese Sauce:

- Fresno Pepper & Chihuahua Cheese Sauce
- Poblano Pepper & Caramelized Onion Cheese Sauce
- Cheddar & Chorizo Cheese Sauce
- Refried Beans & Cotija Cheese

DESSERTS

COOKIES V - *$1.50 each* GF - *$2.25 each*
Chocolate Chip, Sugar, Peanut Butter, Macadamia Nut, Oatmeal Raisin

SEASONAL DESSERT BARS V - *$2.25 each*

BROWNIES V - *$1.95 each*

CHOCOLATE DIPPED PRETZELS V - *$1.95 each*

RICE KRISPIE TREATS V GF - *$1.95 each*

CHOCOLATE DIPPED RICE KRISPIE TREATS V - *$2.50 each*

CAKE POPS OR CHEESECAKE POPS V - *$2.00 each*

LOGO COOKIES V - *Price varies based on logo*

CAKES & CUPCAKES V
Please call to discuss flavors and pricing

SIZES
10-inch Round (15-20 Servings)
12-inch Round (25-30 Servings)
Half Sheet Cake (36 Servings)
Full Sheet Cake (72 Servings)

CAKE FLAVORS
Yellow, Chocolate, Carrot, Red Velvet

FILLING FLAVORS
Fresh Strawberries, Fresh Bananas, Raspberries, Chocolate Fudge, Lemon Custard, Cream Cheese

FROSTING FLAVORS
Buttercream, Chocolate Buttercream, Chocolate Fudge, Cream Cheese

SNACKS

POPCORN GF V
Choice of Three:
- Parmesan
- Cheddar
- Cajun
- Cumin with Lime & Chili Powder

10-15 Servings - $40.00
25-30 Servings - $80.00

PRETZELS V
10-15 Servings - $30.00
25-30 Servings - $60.00

HOUSEMADE POTATO CHIPS GF V
Umami, BBQ or Salt & Vinegar Seasoning for $.50 per person
10-15 Servings - $30.00
25-30 Servings - $60.00

MIXED NUTS GF V
10-15 Servings - $40.00
25-30 Servings - $80.00

TRAIL MIX V
10-15 Servings - $40.00
25-30 Servings - $80.00

CHEX MIX V
10-15 Servings - $40.00
25-30 Servings - $80.00

TORTILLA CHIPS, SALSA & GUACAMOLE GF V
- $7.95 per guest

PITA CHIPS & HUMMUS
- $3.95 per guest VG

BEVERAGES

COFFEE SERVICE
Regular, Decaffeinated, Cream, Assorted Sweeteners
Small Box (8-10 Servings) $21.95 each
Large Box (40-50 Servings) $89.95 each

TEA SERVICE
Assorted Tea Bags, Cream, Assorted Sweeteners, Lemon Wedges
Small Box (8-10 Servings) $19.50 each
Large Box (40-50 Servings) $88.75 each

HOUSEMADE HOT CHOCOLATE
Marshmallows, Whipped Cream
Small Box (8-10 Servings) $19.50 each
Large Box (40-50 Servings) $88.75 each

FRESH BREWED ICED TEA
Assorted Sweeteners, Lemon Wedges
Small Box (8-10 Servings) $21.00 each
Large Box (40-50 Servings) $90.00 each

BOTTLED JUICES - *$2.25 per guest*
Orange, Grapefruit, Cranberry

BOTTLED WATER - *$2.25 per guest*

SPARKLING WATER - *$2.25 per guest*

ASSORTED SODAS - *$2.25 per guest*
Coke, Diet Coke, Sprite

SEASONAL SPA WATERS - *Price varies based on ingredients*

COCKTAIL & BAR PACKAGES ARE AVAILABLE – JUST ASK!

THE LAKEWOOD
ASK ABOUT OUR ONE OF A KIND EVENT SPACE
1758 W. LAKE | 312.366.2293 | EVENTS@THELAKEWOODCHICAGO.COM

HIGH GROUND
EXIT
ASK ABOUT OUR
ONE OF A KIND EVENT SPACE
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