



CATERING MENU 2016



SOLDIER FIELD





MEETINGS



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Meetings

Breakfast

- V Rise & Shine** 15.50
Assorted Pastries & Mini Muffins, Diced Seasonal Fruit
- V Morning Glory** 23.00
Assorted Pastries & Mini Muffins, Diced Seasonal Fruit, Yogurt, Granola, Selection of Whole Fruit, Assorted Cereals, Skim and 2% Milk
- Eggs & More** 18.50
Scrambled Eggs, Skillet Potatoes, choice of Bacon, Sausage, or Country Ham

Action Stations

Chef Attendant required for every 50 guests

- GF Omelet Station** 12.00
Farm Fresh Omelets made to order. Includes Assorted Toppings
- V Waffle Bar** 9.00
Waffles made to order. Includes Assorted Toppings

Enhancements

- Breakfast Sandwich** 14.00
Scrambled Egg & Cheddar Cheese, Ham, Sausage, or Bacon, served on a Croissant
- Breakfast Enchiladas** 14.00
Scrambled Eggs, Pepper Jack Cheese, Peppers, Onions, Salsa, Flour tortillas, Skillet Potatoes
Add Chorizo for \$2 per person
- V Yogurt Station** 9.00
Assorted Yogurts, Granola, Fresh Berries
- V GF Diced Seasonal Fruit** 8.00
- V Assorted Pastries & Mini Muffins** 6.00
- V Crepes** 9.00
Crepes, Whipped Mascarpone, Fresh Berries, Chocolate Shavings, Lemon Curd, Candied Walnuts
- Smoked Salmon** 19.50
Includes Mini Bagels, Cream Cheese, Capers, Red Onion (Minimum 25 Guests)
- GF Ham, Sausage or Bacon** 6.25



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Snacks

Meeting Break Packages serve a minimum of 25 guests.

- V Energy Bar** 15.00
Granola Bars, Whole Fresh Fruit, Individual Yogurt, Granola
- V Gourmet Cheese Board** 11.00
Chef's Selection of Artisan Cheese, Seasonal Fruit, Nuts, Crackers
- Charcuterie Board** 10.00
Chef's Selection of Local and Imported Cured Meats, Fresh Mozzarella, Olives, Crostini
- V South of the Border** 8.00
, Salsa, Pico de Gallo, Guacamole, Sour Cream, Salsa Verde, Tortilla Chips
- V Pretzel Nuggets** 12.00
Mini Warm Soft Pretzels, Spicy Mustard, Beer Cheese Fondue
- V Nuts on Clark Popcorn** 8.00
Chicago Popcorn Mix
- V The Cookie Jar** 11.00
, Chocolate Chip, Peanut Butter, Double Chocolate Cookies, Ice Cold Milk
- V GF Candyland** 8.00
Assortment of gourmet Jelly Beans, Mini Chocolates and Classic Candies
- V House Made Chips & Caramelized Onion Dip** 4.00

Lunch on The Go

Includes Chips, Lettuce, Tomato, Cookie and Bottled Water

- Ham** 18.50
Dill Havarti, Dijonaise, Artisan Roll
- Turkey** 21.50
Provolone, Red Pepper Aioli, Artisan Roll
- Roast Beef** 23.50
Red Onion Marmalade, Horseradish Aioli, Sharp Cheddar, Artisan Roll
- Tuna Salad** 18.50
Tomato, Lettuce, Croissant
- Crispy Chicken** 21.50
Blackbean Corn Relish, Romaine, Southwest Ranch, Chipotle Tortilla
- V GF Baby Greens** 18.50
Grape Tomato, English Cucumber, Shredded Carrot, Champagne Vinaigrette
- V GF Veggie Wrap** 21.50
Mixed Greens, Assorted Vegetables



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BUFFETS



SOLDIER FIELD



Buffets

All Buffets are open for a two hour time frame. **Lunch** **Dinner**

Standard Deli Buffet **26.00** **32.00**

Assorted Meats & Cheeses
 Leaf Lettuce, Red Onion, Vine Ripe Tomato, Pickle,
 Traditional Condiments, Assorted Bread & Rolls
 Deviled Egg Potato Salad
 Mixed Greens Salad, Tomato, Cucumber, Carrot, Ranch & Balsamic
 Vinaigrette
 Assorted Cookies & Brownies

Gourmet Sandwich Buffet **31.00** **37.00**

Turkey, Provolone, Red Pepper Aioli, Artisan Roll
 Roast Beef, Red Onion Marmalade, Horseradish Aioli,
 Sharp Cheddar, Artisan Roll
 Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic Aioli,
 Herb Ciabatta
 Loaded Potato Salad
 Greek Salad, Romaine, Olive, Red Onion, Crispy Chickpea, Feta,
 Tomato, Cucumber, Oregano Vinaigrette
 Cookies & Brownies

First & Ten* **23.00** **29.00**

House-Made Potato Chips, Caramelized Onion Dip
 Classic Chopped Salad, Romaine, Prosciutto, Tomato,
 Green Onion, Blue Cheese, Ditalini, House Dressing
 Vienna All Beef Hot Dogs, Classic Chicago Toppings
 Fresh Baked Cookies

Soldier Field Tailgater* **32.00** **38.00**

Mixed Greens Salad, Tomato, Cucumber, Carrot, Ranch
 & Balsamic Vinaigrette
 Coleslaw, Mustard Seed Dressing
 Char-grilled Burgers & Chicken Breast, Cheddar, Lettuce, Tomato,
 Red Onion, Pickles
 Fresh Baked Cookies

Touchdown* **38.00** **44.00**

Greek Salad, Romaine, Olive, Red Onion, Crispy Chickpea, Feta,
 Tomato, Cucumber, Oregano Vinaigrette
 Grilled Flatiron Steak, Chimichurri
 Seared Chicken Breast
 Roasted Fingerling Potato
 Bistro Vegetables
 Assorted Cheesecakes

Pro Bowler* **42.00** **48.00**

Mixed Greens Salad, Tomato, Cucumber, Carrot, Bell Pepper,
 Mushroom, Balsamic Vinaigrette & Ranch
 Coleslaw, Mustard Seed Dressing
 Smoked Brisket, Smoked Sausage, Pickled Onion Relish
 BBQ Chicken, Fried Onion
 Mashed Potato
 Cheesy Corn
 Old Fashioned Ice Box Cake



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Buffet Your Way

Choose Your Protein (2)

| | Lunch | Dinner | | Lunch | Dinner |
|---|-------|--------|--|-------|--------|
| BBQ Chicken Fried Onions | 45.00 | 55.00 | Pan Seared Lemon Chicken Breast Citrus Jus | 52.00 | 62.00 |
| Sliced Smoked BBQ Brisket Onion Jalapeño Relish | | | Yankee Pot Roast Pan Gravy | | |
| Applewood Smoked Pork Butt Spicy BBQ Sauce | | | Orange Ginger Glazed Salmon | | |
| Porcini Stuffed Ravioli Garlic Alfredo | | | Cider Brined Grilled Pork Chop Apple Jus | | |

Choose Your Sides (2)

Herb Roasted Fingerling Potato
Au Gratin Potato
Bistro Vegetable
Buttered Green Beans
Wild Rice Pilaf
Smoked Gouda Mac & Cheese

Choose Your Salads (2)

Chinese Chopstick Salad
Romaine, Mandarin Orange, Cashew,
Crispy Wonton, Bell Pepper, Ginger
Vinaigrette

Mixed Greens
Tomato, Cucumber, Carrot, Bell Pepper,
Mushroom, Balsamic Vinaigrette & Ranch

Classic Chopped Salad
Romaine, Prosciutto, Tomato, Green Onion,
Blue Cheese, Ditalini, House Dressing

Tortellini Pasta Salad
Artichoke, Salami, Provolone, Red Onion,
Marinated Peppers, Sun-Dried
Tomato Vinaigrette

Caesar Salad
Romaine, Shaved Parmesan,
Sun-Dried Tomato, Focaccia Crouton,
Caesar Dressing

Loaded Potato Salad
Bacon, Scallion, Cheddar, Ranch Dressing

Choose Your Desserts (2)

Assorted Fresh Baked Cookies
Triple Fudge Brownies
Assorted Dessert Bars
Mexican Chocolate Bread Pudding

Enhancements

| | | | |
|----------------------------|-------------|----------------------------|-------------|
| Minestrone Soup | 3.00 | Bear Down Chili | 6.00 |
| Potato Corn Chowder | 5.00 | Tomato Basil Bisque | 4.00 |

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 VEGETARIAN  GLUTEN FRIENDLY

CHICAGO 365
HOSPITALITY



PLATED



SOLDIER FIELD



Plated

All Meals include Artisan Bread and Butter and Water Service.

Salad

- GF
Chop House Salad
 Romaine, Baby Greens, Grape Tomato, Crispy Prosciutto, Blue Cheese, Scallion, House Vinaigrette

9.50
- V GF
Spinach Salad
 Baby Spinach, Mixed Berries, Pickled Red Onion, Goat Cheese, Candied Pecans, Poppy Seed Vinaigrette

13.00
- V
Mixed Greens
 Spring Mix, Grape Tomato, English Cucumber, Carrots, Focaccia Croutons, Champagne Vinaigrette

8.00
- V GF
Caprese Salad
 Heirloom Tomato, Mozzarella, Basil, Balsamic Drizzle, Olive Oil

12.50
- V
Wheatberry Salad
 Dried Apricots & Cherries, Grapes, Mandarin Orange, Toasted Walnuts, White Balsamic Vinaigrette

14.00

Entrees

- Bistro Steak and Chicken***
 Whipped Potato, Seasonal Vegetable, Red Wine Demi, Roasted Garlic Cream Sauce

50.00
- Chicken and Salmon***
 Roasted Fingerling Potato, Seasonal Vegetable, Lemon Caper Jus

55.00
- Pork Tenderloin and Grilled Chicken***
 Wild Rice Pilaf, Cranberry, Almond, Seasonal Vegetable, Port Cherry Glace, Rosemary Jus

46.00
- Flat Iron And Halibut***
 Duchess Potato, Seasonal Vegetable, Peppercorn Demi, Tomato Tarragon Relish

60.00
- Pan Seared Chicken Chop***
 Roasted Garlic Mashed Potato, Seasonal Vegetable, Lemon Rosemary Jus

35.00
- Grilled Hanger Steak***
 Potato Au Gratin, Seasonal Vegetable, Chimichurri

48.00
- Roasted Salmon***
 Whipped Potato, Seasonal Vegetable, Roasted Red Pepper Sauce

44.00



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Desserts

| | |
|---|-------|
| V Apple Tart | 10.00 |
| Crème Anglaise, Caramel | |
| V Classic Cheesecake | 11.00 |
| Raspberry Sauce, Fresh Berries | |
| V Tiramisu | 8.00 |
| Lady Fingers, Espresso Mousse, Cocoa Powder | |
| V Double Chocolate Fudge Cake | 10.00 |
| Grand Marnier Macerated Berries | |
| V Molten Chocolate Cake | 11.00 |
| Salted Caramel Sauce | |
| V GF Trio Of Mousse | 15.00 |
| Nutella, Hazelnut Crumble | |
| White Chocolate, Raspberry | |
| Passionfruit, Mini Macaroon | |



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RECEPTIONS



SOLDIER FIELD



Receptions

Up & Moving

Stations to be paired with passed Hors d'oeuvres or in groupings of 3-4 Stations. All Stations are open for a two hour time frame.

| | |
|--|--------------|
| Charcuterie and Cheese | 18.00 |
| Imported Cured Meats and Cheeses, Marinated Artichoke Salad, Olives, Crostini | |
| Loaded Potato Bar* | 10.00 |
| Baked Potato, Sweet Potato Mash | |
| Mashed Red Skin Potatoes | |
| Sour Cream, Bacon, Scallion, Cheddar, Candied Pecan, Whipped Butter | |
| Pasta Station* | 11.00 |
| Penne, Marinara, Italian Sausage, Roasted Pepper, Ricotta | |
| Cavatappi, Alfredo, Grilled Chicken, Fresh Peas, Roasted Tomato, Shaved Parmesan | |
| Penne, Olive Oil, Red Pepper, Basil, Artichoke, Asiago | |
| Slider Station* | 15.00 |
| Beef Patty, Cheddar, Caramelized Onion, Pickle, Kicker Sauce, Sesame Seed Bun | |
| Turkey Patty, Brie, Cranberry Aioli, Bacon Jam, Asiago Peppercorn Bun | |
| Chicken Breast, Swiss, Roasted Red Pepper, Pesto Aioli, Artisan Roll | |
| Taste of Chicago* | 18.00 |
| Soft Pretzel Bites, Spicy Mustard, Beer Cheese Fondue | |
| Mini Chicago Hot Dogs, Traditional Chicago Dog Toppings | |
| Italian Sausage, Marinara, Peppers, Onions, Rustic Hoagie Roll | |
| Taste of Pilsen* | 18.00 |
| Elotes, Mayonnaise, Cotija, Tajin, Cilantro, Lime | |
| Mini Barbacoa Taco, Cilantro Slaw, Pickled Red Onion | |
| Chicken Quesadillas, Chihuahua Cheese, Grilled Onion | |
| V Sundaes Bar | 12.00 |
| Vanilla and Chocolate Ice Cream | |
| Caramel and Chocolate Sauce | |
| Assorted Toppings | |
| V Simply Sweets | 16.00 |
| Assorted Cupcakes & Dessert Bars | |

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Hors d'oeuvres

It is recommended to order 4-5 pieces per person if a dinner follows and 6-8 pieces if only Hors d'oeuvres are being served. A Butler Attendant is required for every 50 guests.

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| Mini Duo* | 260.00 | V Harvest Fruit & Brie Crostada | 220.00 |
| Smoked Brisket, Cheesy Corn, Fried Onions | | Apple, Raisin, Apricot, Pepper Apple Jelly, Brie, Puff Pastry | |
| GF Mongolian Beef Or Chicken Skewer* | 225.00 | Lamb Meatball* | 290.00 |
| Beef or Chicken, Mongolian Glaze, Scallion, Sesame | | Moroccan Spice Lamb, Feta Crème, Micro Arugula | |
| Beef Wellington* | 200.00 | Asparagus & Prosciutto Crostini | 198.00 |
| Ribeye, Mushroom, Merlot Demi, Puff Pastry | | Shallot Lemon Drizzle | |
| Coconut Lobster Skewer* | 345.00 | V Bruschetta | 150.00 |
| Sweet Chili Mango Sauce | | Roma Tomatoes, Basil, Parmesan, Crostini | |
| Honey Sriracha Chicken Meatball* | 215.00 | Seared Tuna* | 315.00 |
| Sesame & Scallion | | Asian Slaw, Wasabi Drizzle, Sesame Cracker | |
| Beef Slider* | 305.00 | Beef Tenderloin Crostini* | 335.00 |
| Cheddar, Caramelized Onion, Kicker Sauce, Sesame Bun | | Horseradish Cream, Red Onion Marmalade | |
| Turkey Slider* | 285.00 | GF Jumbo Shrimp Cocktail* | 255.00 |
| Brie, Cranberry Aioli, Bacon Jam, Asiago Peppercorn Bun | | Bloody Mary Cocktail Sauce | |
| GF Bacon Wrapped Dates* | 150.00 | V GF Caprese Skewer | 225.00 |
| Black Pepper Maple Glaze, Chopped Almonds | | Fresh Mozzarella, Basil, Grape Tomato, Balsamic Drizzle | |
| V Brie & Apricot Lady Purse | 148.00 | V GF Gazpacho Shooter | 255.00 |
| Balsamic Strawberry Glaze | | Tomato and Cucumber | |
| Chicken Pesto Flatbread* | 185.00 | GF Antipasti Skewer | 325.00 |
| Grilled Chicken, Pesto Alfredo, Roasted Tomato, Mozzarella, Balsamic | | Italian Meats, Cheese, Olive, Tomato, Artichoke | |
| Cuban Cigars* | 165.00 | Smoked Salmon Crepe* | 330.00 |
| Smoked Pork, Ham, Swiss, Pickles, Dijonaise | | Smoked Salmon, Herbed Cream Cheese, Crepe, Chive | |
| Lump Crab Cakes* | 400.00 | Cajun Chicken* | 205.00 |
| Old Bay Remoulade | | Blackened Chicken Breast, Mango Relish, Phyllo Shell | |

Carving Stations

Carving Stations are paired with a buffet or to compliment two other stations. Stations carry a minimum of 50 guests and require a Specialty Chef.

| | | | |
|-------------------------------------|---------------------|--|---------------------|
| Slow Roasted Bone-In Ribeye* | Market Price | Smoked Brisket* | 12.50 |
| Au Jus, Horseradish Cream | | Pickled Red Onion Relish, BBQ Sauce | |
| Herb Roasted Turkey Breast* | 14.50 | 48oz Porterhouse Steak* | Market Price |
| Cranberry Relish, Bistro Sauce | | Cippolini & Thyme Demi, Blue Cheese Fondue | |

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BEVERAGES



SOLDIER FIELD



Beverages

Beverage Service

Prices based on two hour minimum service, add \$1 per additional hour

| | |
|--|-------------|
| Soft Drinks, Water And Juices | 7.95 |
| Assorted Soft Drinks, Cranberry Juice, Orange Juice, Water | |
| Signature Coffee Table | 7.95 |
| Gourmet, Regular and Decaffeinated Coffee, Herbal Tea, Cream and Sweetener | |
| Full Non-Alcoholic Beverage Service | 9.95 |
| Regular and Decaffeinated Coffee, Assorted Herbal Teas, Soft Drinks, Bottled Water | |

Package Bar Service

Price per guest, two hour minimum. One Bartender will be staffed for every 75-100 guests.

| | |
|--|--------------|
| Beer & Wine | |
| Two Hours | 25.00 |
| Three Hours | 34.00 |
| Four Hours | 43.00 |
| Full Service Call Bar | |
| Includes Soda, Juice and Water | |
| Two Hours | 30.00 |
| Three Hours | 40.00 |
| Four Hours | 50.00 |
| Full Service Premium Bar | |
| Includes Premium Bar Mixers, Soda, Juice and Water | |
| Two Hours | 35.00 |
| Three Hours | 47.00 |
| Four Hours | 59.00 |

Dinner Wine Service

Please inquire about our Wine List if you would like to customize your wine selection. Upgraded Wine is an additional charge priced per bottle.

Cash Bar Options Available

Minimum sales applies to all Cash Bars. Cashier and Bartender fee required.

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INFORMATION



SOLDIER FIELD

Catering Information

As the exclusive caterer at Soldier Field, Chicago365 Hospitality is committed to providing the best guest experience. We provide a premium level of service, while our culinary team will delight you with flavor and presentation. As part of our local and sustainable campaign, we seek local, organic, sustainable products and incorporate them into our selections wherever possible. Whether you are looking for traditional stadium fare or an elegant, full-service dining experience, our team will provide outstanding quality and presentation.

Menu

Please note this menu includes recommendations and may be customized to the needs of each event. Menu selections for all parties of 500 or more must be confirmed no less than two weeks in advance. Smaller events will require confirmation one week prior to the event. Our menus are subject to change and ingredients may vary based on seasonality or availability.

In addition to our published menu suggestions, our catering and culinary team are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. Our goal is to deliver a memorable experience for each and every guest. As the exclusive food and beverage provider at Soldier Field, no outside food or beverage of any kind may be brought into or removed from the location by either client or client's guests without our prior written approval.

Guarantees

To ensure the success of your event, it is necessary we receive your final guarantee (confirmed attendance) for each meal function by the following schedule: events up to 1,000 guests require the final guarantee seven (7) business days prior to the event. Events over 1,000 guests require the final guarantee ten (10) business days prior to the event. It is the responsibility of our client to communicate the number of guests attending the event. This count is not subject to reduction after this time. If a guarantee is not established, Chicago365 Hospitality will charge for the expected number of guests denoted on the banquet event order. If the number of guests increases following the final guarantee, a 15% surcharge will be placed for each guest over the guarantee.

Staffing

We pride ourselves in providing outstanding service. In order to do this, we reserve the right to add appropriate staffing charges to each event.

Cancellation

Cancellation of any event must be in writing to your sales representative. Cancellations received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order.

Payment

A 75% deposit is due one week prior to your event and payment in full at the time of your event. Payment can be made with check or wire transfer. All balances must be settled in full by the close of the event for the final post-event order total, including any additional gratuities.

Credit Card

Credit card information is required for all catering orders, regardless if final payment will be made by cash or check. To submit credit card information, please complete our payment agreement form and return with your signed contract and client agreement.

Service Charges and Taxes

All food and beverage will be assessed the 20% administrative charge and 11.5% tax on food, beverage and service charge. Chicago365 Hospitality is the exclusive Food and Beverage provider at Soldier Field and does not allow any access food and beverage to be brought into the stadium.

Service of Alcoholic Beverages

Illinois Liquor Control Commission (ILCC) regulations prohibit any alcoholic beverages from being brought onto or removed from Soldier Field property. Illinois State Law prohibits the sale and/or consumption of alcoholic beverages by any person under the legal age of twenty-one (21). A valid picture I.D. is required for the purchase and/or consumption of alcohol if any guest appears to be thirty-five (35) years of age or younger. In accordance with our practice of safe and responsible alcohol service, all alcohol will cease service 15 minutes prior to the close of the event.

Equipment Rentals

Upgrading equipment is available including linen and decor. Please inquire with our catering team and we will be happy to assist.

Contact Information

Please contact the Chicago365 Catering Team for assistance in planning your event.

Kate Halloran

Director of Suites & Catering

P: 312-235-7354

F: 312-235-7595

Halloran-Kathleen@aramark.com