



Kimpton Hotel Palomar Chicago

Catering Menu

Cuisine by Executive Chef Shane Graybeal

“Welcome! I am excited to host you and share my love of fresh ingredients, made with care and the utmost attention to detail. Let’s celebrate life and all the pleasures that come with it.”



Kimpton Hotel Palomar Chicago

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Breakfast

☐ BREAKFAST PAINTING

- Selection of freshly baked pastries and bagels *sweet butter, house-made preserves, cream cheese*
- Seasonal sliced fruit and berries
- Assorted cold cereals and milk
- Yogurt Parfait *seasonal jam, almond granola*
- Fresh fruit juices
- Regular, Decaffeinated Coffee and Assorted Tea
\$38.00 Per Person

☐ HARMONY

- Chilled fresh fruit juices
- Sliced seasonal fruits and berries
- Farm fresh scrambled eggs *optional toppings of tomatoes, onions, peppers, cheese, mushrooms, or spinach*
- Baker's Bacon or Sausage Links
- Breakfast Potatoes
- Freshly baked pastries and bagels *sweet butter, fruit preserves and cream cheese*
- Regular, Decaffeinated Coffee and Assorted Tea
\$49 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee and 11.5% tax. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

☐ COLD ADDITIONS

- Bagel Bar *spreads, smoked salmon, whitefish, capers, tomatoes, sprouts, cream cheese, jam* \$10 Per Person
- Quinoa and Fruit Salad *mint, yogurt dressing* \$6 Per Person
- Toast Bar *avocado on toast, mushrooms on toast, sliced tomatoes with herbed ricotta cheese, pickled beets with horseradish cream* \$8 Per Person
- Cold Meats and Cheese \$10 Per Person
- Hard Boiled Eggs \$5 Per Person
- Seasonal Smoothies *three flavors* \$8 Per Person

☐ HOT ADDITIONS

- Cheesy Scrambles *goat cheese and herb or cheddar and scallions* \$7 Per Person
- Steel cut oats *berries, nuts and sweetener on the side* \$8 Per Person
- Shrimp n Grits \$12 Per Person
- Ham Steaks *redeye gravy* \$8 Per Person
- Kentucky Hot Browns *roast turkey, mornay, sourdough, bacon and sharp cheddar* \$9 Per Person
- Biscuits and Gravy *butter milk biscuits, sausage gravy* \$8 Per Person
- Pancakes, French Toast or Waffles *real maple syrup* \$7 Per Person

□ BUILD A BREAKFAST

- **Choose Two:**
 - *Fresh fruit and berries*
 - *Yogurt parfait, seasonal jam, almond granola*
 - *Selection of cold cereals and milk*
 - *Breakfast pastries, muffins, Danish*
 - *Bagels with assorted cream cheese, jam*
 - *Quinoa and fruit salad, mint, yogurt dressing*
- **Choose Two:**
 - *Scrambled egg whites, mushrooms, peppers, onions*
 - *Scrambled eggs, sausage and mushrooms*
 - *Scrambled eggs, cheddar cheese and scallions*
 - *Breakfast potatoes*
 - *Pancakes, French toast or waffles, real maple syrup*
- **Choose Two:**
 - *Baker's bacon*
 - *Sausage or turkey links*
 - *Shrimp n grits*
 - *Ham steaks, red eye gravy*
 - *Biscuits and gravy*
- *Served with chilled fruit juices, coffee and tea service*
- **\$52 Per Person**

□ BEVERAGES

- **Juice Bar** *selection of three seasonal creations from Sable bar team*
\$12 Per Person
- **Regular and Decaffeinated Coffee** **\$105 Per Gallon**
- **Assorted Teas** **\$95 Per Gallon**
- **Farm Cider** **\$105 Per Gallon**
- **Assorted Smoothie Shooters** **\$7 Per Person**

□ CHEF ATTENDED STATIONS

- **Omelet station** *diced smoked ham, cheddar and swiss cheese, chives, wild mushrooms, bacon, sausage, bell peppers, onions, smoked salmon* **\$15 Per Person**
- **Belgium waffle station** *caramelized bananas, berry compote, blueberries, chocolate chips, bacon, warm maple syrup and sweet creamy butter* **\$14 Per Person**
- **\$150 Chef Attendant Fee Per Chef**

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Breaks

MIX n' MATCH BREAKS

Choose 1 selection
\$12 Per Person

Choose 2 selections
\$20 Per Person

- **Yogurt parfait** *seasonal jam, almond granola*
- **Assorted muffins**
- **Walking taco** *fritos, doritos, ground beef, cheese, lettuce, tomato, onion*
- **Warm pretzel bites** *beer cheese, whole grain mustard*
- **House made energy bars**
- **Fresh vegetable crudité** *assorted dips*
- **Sliced seasonal fruits and berries**
- **Fresh corn tortilla chips** *salsa, guacamole*
- **Assorted freshly baked cookies**
- **Home baked brownies and blondies**
- **Pita chips and crudité** *hummus, crazy feta dip, tabbouleh*
- **House made chips** *assorted dips*

WELLNESS BREAK

- **Build-your-own trail mix bar** *dried cranberries, dried blueberries, roasted sunflower seeds, shaved coconut, chocolate chips, roasted mixed nuts, Greek yogurt*
- **Fresh fruit smoothies** *three seasonal flavors*

\$18 Per Person

ARTISTIC BREAKS

- **Modern hummus, crazy feta dip, assorted county olives, pita chips, raw vegetables**
 - **Seasonal Sweet Shooters**
- \$20 Per Person

NON-ALCOHOLIC BEVERAGES

- **Organic regular and decaffeinated coffee**
\$105 Per Gallon
- **Organic assorted teas**
\$95 Per Gallon
- **Fresh fruit juice or lemonade**
\$40 Per Pitcher
- **Freshly brewed organic iced tea**
\$95 Per Gallon
- **Assorted soft drinks**
\$6 Each
- **Bottled juice or iced teas**
\$7 Per Person
- **Bottled domestic still water and sparkling water**
\$6 Per Person
- **Almond milk**
\$6 Per Person
- **Coconut water**
\$8 Per Person

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Lunch

PAINT BY NUMBER

- **Seasonal soup of the day**
- **Mixed garden greens salad** *tomatoes, cucumbers and radish with selection of dressings*
- **Potato Salad**
- **House roasted meats:** *prime rib of beef, Nueske's ham, oven roasted turkey*
- **Accompanied by:** *swiss, cheddar and pepper jack cheese, sprouts, avocado, ripe tomatoes, lettuce and dill pickles, olive oil, red wine vinegar, chipotle and regular mayonnaise, dijon mustard and horseradish cream*
- **House made potato chips** *seasoning salts*
- **Assorted fresh baked artisan rolls**
- **Seasonal fruits and berries**
- **House baked cookies and brownies**
- **Regular, Decaffeinated Coffee and Assorted Tea**

\$54 Per Person

FARMER'S MARKET SALAD BUFFET

- **Seasonal soup**
- **Organic mixed greens and spinach** *dried cranberries, sunflower seeds, toasted almonds, carrots, tomatoes, sprouts, cucumbers, avocado, chopped egg whites, crumbled feta cheese, grilled chicken breast, chopped roasted turkey, lemon vinaigrette, olive oil, red wine vinegar, balsamic shallot dressing*
- **Artesian bread** *cultured butter*
- **Trail mix and yogurt bar**
- **Regular, Decaffeinated Coffee and Assorted Tea**

\$52 Per Person

SABLE INSPIRATIONS

- **Chef's Selection** *Chef Shane Graybeal will choose the best the season and local purveyors have to offer to create a buffet to delight the senses.*

\$58 Per Person

WATER COLOR

- **Seasonal soup of the day**
- **Seasonal vegetable salad**
- **Potato salad**
- **Pre made Sandwiches (choose three)**
 - *Grilled seasonal veggies, ricotta, herb dressing*
 - *Eggplant parm, braised peppers, fresh mozzarella*
 - *Chilled tuna, chicken or salmon salad*
 - *Italian beef, peppers and onions*
 - *Grilled cheese*
 - *Chicago style hot dog*
- **House made BBQ chips**
- **Assorted gourmet cupcakes**
- **Regular, Decaffeinated Coffee and Assorted Tea**

\$56 Per Person

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CUSTOMIZE YOUR LUNCH BUFFET

- House-made bread and butter
- Freshly brewed coffee, decaffeinated coffee, iced and hot teas

STARTER

Choice of two

- **Seasonal vegetable soup**
- **Mighty vine tomato soup**
- **Mushroom and leek soup**
- **Cobb salad** *roasted turkey, bacon, avocado, cheddar cheese, eggs*
- **Caesar salad** *romaine, parmesan, croutons*
- **Seasonal vegetable salad**
- **Broccoli salad**

ENTRÉES

- **Wild mushroom risotto**
percorino romano
- **Braised eggplant**
sweet onions and peppers, lemon cous cous
- **Cauliflower steak**
roasted mushrooms, capers, raisins
- **Grilled chicken**
lemon caper and mushroom sauce or mole glaze
- **5 spice pork loin**
braised fennel
- **Root beer braised short ribs**
- **Lemon and dill roasted salmon**
honey mustard glaze
- **Pasta**
Bolognese, carbonara or seasonal vegetable

Choice of 2 Entrées \$58 Per Person

Choice of 3 Entrées \$64 Per Person

Choice of 4 Entrées \$70 Per Person

ON THE SIDE

Choice of two

- **Scallion and sour cream smashed potatoes**
- **Braised greens**
- **Mashed cauliflower**
- **Dijon and herb roasted potatoes**
- **Glazed carrots**
- **Caramelized root vegetables**
- **Sautéed spinach**
- **Seasonal vegetables**
- **French green beans**

DESSERT

Choose one

- **Assorted cookies**
- **Assorted fruit tarts**
- **Assorted brownies and blondies**
- **Assorted cupcakes**

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