

Macy's one eleven events Spring | Summer Corporate Catering Guide



111 N. State Street
Chicago, IL 60602
312.781.3752
www.111events.com

Breakfast

prices shown are per person

Snacks

Fruit, Yogurt, and Granola Parfaits \$4.00

Sliced Fresh Fruit Platter \$4.50

Overnight Oatmeal \$5.00

chilled oatmeal parfait with choice of:
mango-coconut
mixed berry
honey-peach

Pastries

Bagel Basket \$4.50

assorted New York style bagels with assorted cream cheeses, butter, and preserves

Breakfast Pastry Basket \$4.50

assorted mini pastries, breads, and muffins,
served with butter and fruit preserves
served 1.5/person

Classic Continental \$8.00

assorted breakfast pastries, muffins, and breads
served with sliced fresh fruit platter

Sandwiches/Burritos

Croissant Omelet Sandwiches \$5.00

vegetables, egg, and cheese
ham, egg, and cheese
sausage, egg, and cheese

Breakfast Burritos \$5.00

egg, cheese, and peppers
southwest ham, egg, and cheese
spinach florentine, egg, and cheese,
served with sour cream and salsa
served 1.5/person

Buffets

Midwest Hot and Hearty Breakfast \$14.50

scrambled eggs, bacon or sausage or turkey sausage, herb-roasted potatoes with peppers and onions, and assorted danish, served with sliced fresh fruit platter

Spring Asparagus and Leek Egg Strata \$10.00

crisp asparagus, roasted red peppers and caramelized leeks, creamy goat cheese, and brioche bread, served with sliced fresh fruit platter

Nutella, Strawberries, and Crème

Baked French Toast \$10.00

thick sliced challah filled with gooey nutella, fresh strawberries, and whipped cream cheese. served with whipped butter, maple syrup, and choice of bacon or sausage or maple chicken sausage

Mixed Berry Oatmeal Soufflés \$11.00

individual golden baked egg whites, steel cut oats, and seasonal berries in mini cast iron skillets, dusted with sugar and served with maple syrup and a fresh fruit platter

Make Your Own Breakfast Taco Bar \$7.50

flour tortillas with scrambled eggs, chorizo, chihuahua cheese, sautéed peppers and onions, salsa, and sour cream
served 2/person

Lunch

all basic and classic sandwiches can be offered as cocktail sandwiches, served 2/person

Classic Sandwiches

\$9.00 per person

all sandwiches served with bag of chips and Macy's star sugar cookie, with mayonnaise and mustard packets. can be served in handled bag or on platters as a buffet

Turkey Breast

oven-roasted turkey breast, provolone cheese, romaine lettuce, and tomato on multigrain

Ham

sliced ham, provolone cheese, romaine lettuce, and tomato on white

Tuna Salad

tuna salad, provolone cheese, romaine lettuce, and tomato on wheat

Vegetarian

seasonal grilled vegetables, provolone cheese, romaine lettuce, tomato, and pesto mayonnaise on wheat

Classic Sandwiches

\$11.00 per person

all sandwiches served with house made chips and freshly baked Hope's Cookie, with mayonnaise and mustard packets. can be served in a handled bag or on platters as a buffet

Turkey Breast

metro deli oven-roasted turkey breast, havarti cheese, romaine lettuce, and tomato on multigrain

Ham

metro deli uncured gourmet ham, havarti cheese, romaine lettuce, and tomato on white

Roast Beef

metro deli sliced angus beef, havarti cheese, romaine lettuce, and tomato on brioche

Vegetarian

grilled portobello mushroom, havarti cheese, romaine lettuce, tomato, and arugula pesto on ciabatta

Metro Deli meats are all natural, minimally-processed with no added fillers or preservatives

Hope's Cookies use real butter and pure vanilla with no artificial color or flavoring and contain no added preservatives

Signature Sandwiches

\$13.50 per person

**all sandwiches served with house made chips and freshly baked Hope's Cookie.
can be served as boxed lunch in compostable bio-plastic boxes or on platters as buffet**

Vegetarian

Greek Salad Flatbread

sliced cucumber, Kalamata olive tapenade, crumbled feta cheese, sliced pepperoncini, and sliced tomato with chiffonade of romaine lettuce and red wine vinaigrette in a grilled flatbread

Falafel Naanwich

homemade falafel, baby spinach, sliced tomatoes and cucumbers, and creamy cucumber yogurt sauce on grilled naan

Southwest Vegetable Wrap

sweet potatoes, black beans, chihuahua cheese, romaine lettuce, avocado, sour cream, and pico de gallo in a tomato wrap

Turkey

Cali Summer Turkey

oven-roasted turkey breast, sliced cucumber, alfalfa sprouts, sliced roma tomatoes, avocado puree, mixed greens, and green goddess on multigrain

Turkey and Jam

oven-roasted turkey breast, jalapeño bacon, tomato jam, arugula, and roasted garlic aioli on a pretzel roll

Turkey Caprese

oven-roasted turkey breast, fresh mozzarella, arugula, watercress, fresh basil, tomato, and herbed olive oil on toasted ciabatta bread

Ham

Island Ham Sandwich

sliced ham, havarti cheese, pineapple spread, and fresh basil on pumpernickel bread

Chicken

Mango Chicken Wrap

grilled chicken breast, mixed greens, crumbled goat cheese, spicy pecans, and mango jam in a spinach wrap

Honey Lime Pulled Chicken

honey lime pulled chicken with corn and cabbage slaw on brioche roll

Spring Chicken Salad Sandwich

celery, radish, scallions, fresh herbs, pulled chicken, watercress, and creamy yogurt sauce on pumpernickel rye bread or in a bibb lettuce wrap

Steak

Grilled Steak Caesar Wrap

grilled flank steak with roasted bell peppers, blistered grape tomatoes, shredded parmesan cheese bread crumbs, and lemon-caesar vinaigrette in a whole wheat wrap

Chimichurri Steak

flank steak, chimichurri sauce, goat cheese spread, dressed arugula, and blistered grape tomatoes on a crusty baguette

Short Rib Brown Butter

shredded short rib, arugula, pickled onions, and white cheddar with brown butter aioli on a pretzel roll

Roast Beef

Roast Beef and Cheddar

sliced roast beef, pickled red onions, cheddar cheese, horseradish cream sauce, watercress, and sliced tomatoes on thick sliced brioche bread

Signature Salads

\$13.50 per person

all salads served with dinner roll and freshly baked Hope's Cookie.
can be served as boxed lunch in compostable bio-plastic boxes or on platters as buffet

Vegetarian

Southwest Vegetable Salad

sweet potatoes, black beans, roasted corn, chihuahua cheese, romaine lettuce, pico de gallo, avocado, and fried corn tortilla strips, with a cilantro-lime vinaigrette

Asparagus, Pea and Farro Salad

peas, asparagus, spring onions, fresh herbs, pea tendrils, and feta cheese, with a lemon-champagne vinaigrette

Tomato, Beet, and Goat Cheese Salad

slow roasted assorted beets, heirloom tomatoes, and crumbled goat cheese on a bed of arugula, watercress, and quinoa, with balsamic vinaigrette

Chicken

Summer Chicken Cobb Salad

mixed greens, romaine lettuce, grilled chicken breast, crumbled blue cheese, chopped bacon, diced tomatoes, hard boiled eggs, grilled yukon gold potato and sweet corn blend, and diced avocado, served with buttermilk chive dressing

Mixed Berry Chicken Salad

grilled chicken breast, shaved asiago cheese, strawberries, blueberries, toasted almonds, and baby spinach, with a raspberry-balsamic vinaigrette

Mango Avocado Chicken Salad

mixed greens, diced grilled chicken, diced avocado, diced mango, julienned red peppers, spring onions, and chopped peanuts, with a sweet and spicy vinaigrette

Steak

Chimichurri Steak Salad

flank steak, crumbled goat cheese, arugula, watercress, bell peppers, slivered red onions, blistered grape tomatoes, and crusty baguette croutons, with a chimichurri vinaigrette

Summer Grilled Steak Salad

grilled flank steak, grilled romaine lettuce, grilled radicchio, grilled spring onion bulbs, blue cheese crumbles, and sliced ciabatta toasts, with a tomato vinaigrette

Grilled Steak Caesar Salad

grilled flank steak, grilled romaine lettuce, shaved parmesan, blistered grape tomatoes, and garlic croutons, with a lemon-caesar vinaigrette

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Traditional Lunch Buffets

Signature Lunch Buffets

prices shown are per person

Baked Potato Bar \$10.00

whole baked potatoes with sour cream, chives, cheddar cheese, bacon, chopped broccoli, and roasted corn, served with side of corn and black bean chili

add garden salad with balsamic vinaigrette and ranch dressing **+\$2.00**

Italian \$14.00

caesar salad with homemade caesar dressing
penne pasta with marinara sauce
orecchiette pasta with watercress, grape tomatoes, and a light parmesan cream sauce
italian herb-marinated chicken breast
dinner rolls with butter
freshly baked cookies

Greek \$14.00

greek salad with chick peas, black olives, cucumber, tomatoes, and feta cheese, served with oregano vinaigrette
lemon orzo with arugula and roasted red peppers, served with shallot vinaigrette
grecian chicken breast with a tomato, kalamata olive, and artichoke relish
toasted pita triangles
freshly baked cookies

Mexican \$14.00

corn and black bean salad
spanish rice
make your own fajita with: flour tortillas, grilled onions and peppers, sliced grilled chicken breast, sliced grilled steak, homemade salsa, guacamole, chihuahua cheese, shredded lettuce, and sour cream
tortilla chips
freshly baked cookies

Asian \$15.00

kale slaw with seasonal vegetables and spicy peanut dressing
vegetable fried rice with onions, peas, carrots, and scrambled egg
chicken lo mein with seasonal vegetables, thin noodles, and soy-sesame sauce
fortune and almond cookies

Build-Your-Own Power Bowl \$15.00

brown rice, quinoa, or soba noodles
roasted chicken or grilled tofu
roasted cauliflower, hot chickpeas, warm portobello mix, spicy broccoli, and roasted sweet potatoes
raw beets, bean sprouts, shredded kale, and arugula
sunflower seeds, slivered almonds, crumbled goat cheese and cilantro
assorted dressings
fresh fruit salad with mint-lime dressing

Warm Weather BBQ \$16.00

garden salad with ranch and balsamic dressings
home style potato salad
carrot, cabbage, and apple slaw with creamy cumin-lime dressing
bbq pulled pork or pulled chicken with classic bbq sauce
Hawaiian slider buns
mini assorted fruit tarts

Snacks

prices shown are per person, unless otherwise noted

Sweets

Mini Cupcakes \$15.00/dozen
minimum 1 dozen per selected flavor
chocolate, vanilla, red velvet, lemon

Cookie Platter \$12.00/dozen
minimum 1 dozen, assorted flavors
chocolate chip, sugar, royale, espresso brownie
deluxe, oatmeal raisin, apple cranberry

Mini Cannoli \$3.00
served 2/person

Brownie Bites \$2.50
assorted flavors

Assorted Bars \$2.00
seasonal assortment

Fruit Skewers \$4.00
seasonal fruit skewer with vanilla yogurt dip

Chocolate-Dipped Strawberries \$2.00
served 1/person

Chocolate-Dipped Pretzel Rods \$1.50/dozen

Savory

Gourmet Popcorn \$2.00
truffle-black pepper, herb-parmesan, or
kettle corn

Assorted Mixed Nuts \$2.50

Granola Bar Basket \$2.00
assorted nature valley granola bars

Pretzel Bites \$3.00
with spicy mustard dip and whipped herb
cream cheese dip

Chips with Salsa and Guacamole \$4.50

Hummus, Pita, and Vegetables \$4.50
homemade hummus dip, crispy baked pita
chips, carrots, and celery sticks

Platters

Beverages

prices shown are per person, unless otherwise noted

Sliced Fresh Fruit \$4.50

seasonal melon and berries with vanilla
yogurt dip

Bruschetta Trio \$6.00

eggplant caponata, classic bruschetta, and
wild mushroom and goat cheese spread

Vegetable Crudité \$6.00

seasonal vegetables with green goddess dip
and roasted red pepper hummus

Domestic Cheese Platter \$7.00

locally sourced cheeses with red grapes, dried
fruit, assorted nuts, crackers, flatbreads,
and crostini

Imported Cheese Platter \$9.00

imported cheeses with red grapes, dried fruit,
assorted nuts, crackers, flatbreads, and crostini

Coffee and Assorted Hot Teas \$2.00

Bottled Juices \$2.25

orange, apple, cranberry

Assorted Cans of Soda \$1.50

coke, diet coke, and sprite

Bottled Water \$2.00

Pitchers of Lemonade or Iced Tea \$2.00

(not available for off-site delivery)

Ordering Guidelines and Catering Policies

Order Placement

Whenever possible, please place orders 48 hours in advance. With less than 48 hours' notice, menu options are subject to availability. Please contact to inquire.

Stephanie Monti
Catering Manager & Executive Chef
stephanie.monti@macys.com
office: 312.781.3737
cell: 630.202.9180

Shayna Sims, Event Specialist
shayna.sims@macys.com
office: 312.781.3752
cell: 773.957.9110

Delivery and Pickup

Our staff will deliver and set up your order. Standard delivery for drop-off orders is \$15.00. Extra delivery charges may apply to deliveries outside immediate Loop area.

For off-site corporate catering, orders are presented on disposable platters with disposable tableware. Upgrade to china/glass/chrome is optional and subject to a \$30.00 pick-up fee to retrieve items.

Special Requests

We are happy to accommodate special requests and dietary needs. Please let us know at the time of ordering.

Payment

Clients are welcome to pay by check, credit card, or Macy's credit card. Invoices paid using multiple credit cards will be subject to a split charge convenience fee of \$15.00 to be divided amongst cardholder.

Please make checks payable to:

Macy's one eleven events
or
Macy's Catering

Cancellation Policy

If an order needs to be cancelled, please call us immediately. Cancelled orders may be subject to a cancellation fee dependent on length of notice given and product already prepared or ordered.