



PIERLESS

HOSPITALITY

CATERING & PRIVATE EVENTS

MENU





“Feel the joy of an event at Chicago’s most unique event destination. Pierless Hospitality has a lakeside table custom set just for you.”

Welcome to Pierless Hospitality!

Pierless Hospitality is Navy Pier Event Center's exclusive hospitality partner. With unmatched waterfront views of Lake Michigan and Chicago, gatherings at Navy Pier are unlike anything else you'll find in the city. Our Midwest hospitality, passion for local and seasonal menus, and incredible dedication to the details will make your event everything you've envisioned. Enhanced by a rich history and inspired by the Pier's heritage, including a Navy culinary academy, Pierless Hospitality events are distinctly Chicago. Everything from

coffee breaks to business meetings to plated dinner banquets and receptions is possible. Pierless Hospitality has an expansive, customizable menu to accommodate every need, including dietary restrictions, and offers creative themed or cultural menus. Navy Pier Event Center is our home with our kitchen on-premise. Our culinary team and expert servers have all they need at their fingertips to guarantee that each of your guests will be welcomed warmly and your event executed to perfection.



NIKOLAOS KAPERNAROS EXECUTIVE CHEF

Our Executive Chef Nikolaos Kapernaros studied culinary arts in Athens & Rhodes at the Culinary Institute of Greece. With 25 years of culinary experience in high end resorts and restaurants and Michelin-level training, he has a great passion for food and hospitality. Chef Nikos cares about creating an experiential guest culture and has been a culinary educator and philanthropist throughout his journey.



RACHEL HURLEY DIRECTOR OF CATERING

Meet our exceptional Director of Catering, Rachel Hurley. Rachel is passionate about creating unforgettable experiences for her clients and is dedicated to flawless execution. With Pierless Hospitality, Rachel leads a team of highly skilled professionals who are committed to providing our clients with a seamless and stress-free experience. From menu planning to event execution, Rachel and her team work tirelessly to ensure that every event is a success. Rachel's experience in the industry has given her a deep understanding of what it takes to create a memorable event. She is always on the lookout for new and innovative ways to enhance the guest experience.

BREAKFAST



BREAKFAST CHEF'S TABLES

Includes Orange Juice, Coffee, Decaffeinated Coffee, Iced Tea, Ice Water
Minimum 25 Guests

The Classic Continental

Seasonal Fresh Fruit ^{V2} ^{AVG}

Muffins, Donuts, Bagels, Breakfast Breads ^V

Butter, Preserves, Cream Cheese, Honey

Healthy & Fit Continental

Seasonal Fresh Fruit ^{V2} ^{AVG}

Oats

Choice of One:

Overnight Oats ^{V2} ^{AVG}

Bran Muffin with Super Seeded Energy Loaf

Chia Seed Coconut Pudding with Fruit

Compote ^{V2} ^{AVG}

Greek Yogurt Station ^V

Granola, Fruit, Local Honey

The Lincoln Park

Seasonal Fresh Fruit ^{V2} ^{AVG}

Pastries, Muffins, Breakfast Breads, Bagels ^V

Scrambled Eggs with Chives ^V

Waffles ^V

Strawberries, Chocolate Sauce, Syrup, Butter,
Whipped Topping

Applewood Smoked Bacon ^{AVG}

Turkey Sausage ^{AVG}

Sauteed Red-Skinned Breakfast Potatoes ^{AVG}

Continental PLUS

Egg

Choice of One:

Classic Scrambled ^V

Spinach & Feta Egg White Frittata Bites ^V

Tofu & Spring Veggie Scramble ^{V2}

Morning Power-Ups

Choice of One:

Hash Browns ^V

Herb Roasted Red Potatoes ^V

Stone Ground Grits ^V

Vegan Oat Jars ^{V2}

French Toast Bake ^V

Belgian Style Waffles ^V

Mighty Meats

Choice of One:

Thick Cut Bacon ^{AVG}

Pork Sausage ^{AVG}

Chicken Sausage ^{AVG}

Plant Based Sausage ^{AVG}

Ask your
catering manager
about additional
items!



V = Vegetarian

V2 = Vegan

AVG = Avoiding Gluten

NUTS = Contains Nuts



BREAKFAST ADD-ONS

Minimum 25 Guests

*Chef Attendant required for \$325. 1 Attendant per 100 guests

Omelet Station* AVG

Cheeses, Peppers, Mushrooms, Tomatoes,
Green Onions, Ham, Smoked Bacon, Sausage
Choice of Whole Egg or Egg Whites (+2/pp)

Belgian Waffle Station* V

Strawberries, Blueberries, Chocolate Sauce,
Syrup, Butter, Walnuts, Whipped Topping

Oatmeal Station V AVG

Steel-Cut Oats, Dried Fruit, Brown Sugar,
Walnuts, Pecans, Granola

Steak & Eggs*

Sliced Strip Steak, Scrambled Eggs, Breakfast
Potato Casserole, Avocado Chimichurri

Mini Frittata Bar

Choice of Two:

Mushroom & Spinach V AVG

Bell Pepper & Scallion V AVG

Bacon & Cheddar AVG

Feta & Red Onion V AVG

Egg Whites (+2/pp)

Breakfast Sandwiches

Egg & Cheese on English Muffin V

Bacon, Egg, & Gouda on Ciabatta

Beyond Sausage & Cheese on English Muffin

Turkey Sausage, Egg White, & Cheddar on
English Muffin

Chorizo, Egg, & Potato on Flour Tortilla

Ham, Egg, & Swiss on Croissant

Fried Chicken & Hot Honey on Biscuit

BREAKS & SNACKS



A LA CARTE SNACKS

Sliced Seasonal Fruit ^{V2} ^{AVG}

Whole Fruit ^{V2} ^{AVG}

Assorted Individual Greek Yogurts ^V

Assorted Granola Bars

House-made Power Bars

Assorted Breakfast Pastries

House-made Kettle Chips

Choice of One:

Parmesan Truffle

Sea Salt

Black Pepper

Individual Miss Vickie's Chips

Pretzel Rods & Pimento Cheese

Chocolate Pretzel Rods

Individually Wrapped Mixed Nuts

Blondies or Brownies

House-made Cookies

Chocolate Chip or Sugar

Assorted Dessert Bars

7-Layer, Lemon, Rice Krispies

Assorted Tea Sandwiches

Choice of Three:

Chicken Salad on Mini Brioche

Tuna Salad on Mini Croissant

Smoked Salmon & Cream Cheese on Mini Bagel

Ham, Cheese, Lettuce, Tomato on Mini Ciabatta

Turkey, Swiss, Lettuce, Tomato on Mini Pretzel Roll



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ANYTIME BREAKS

Movie Theater Popcorn

Boxed Popped Popcorn
Selection of Movie Candy

Chocolate Overload

Chocolate Chip Cookies
Mini Flourless Cakes
Chocolate Covered Pretzel Sticks
Milk

Chips & Dips Table ^V

Red Pepper Hummus
French Onion
Guacamole
Salsa Verde
Pita Chips
Potato Chips
Tortilla Chips

Crudité & Dip Cups ^V

Carrots
Celery Sticks
Jicama
Cucumber
Chipotle Ranch
Traditional Hummus

Flatbread Bar

Choice of Two:
Fig & Ricotta ^V
Ham & Cheese
Fresh Mozzarella & Basil ^V
Bacon & Onion

Warm Bavarian Pretzels

Cheddar Cheese Sauce
Stone Ground Mustard

Greek Bites

Spanakopita Roll ^V
Cheese Pie Roll ^V
Dolma ^V
Yogurt Dill Dressing



Snack Pack

Choice of Four:

Pita	Cucumber
Almonds	Grape Tomatoes
Crackers	Carrots
Pretzels	
Dark Chocolate Pieces	Smoked Gouda
Dried Cranberries	Pepperjack
	Cheddar Cheese
Prosciutto	
Salami	Hummus
Turkey Breast	Pimento Cheese
Hard Boiled Eggs	Cream Cheese

Build-Your-Own Trail Mix

Choice of 6:
Slivered Almonds
M&Ms
Roasted Peanuts
Dried Bananas
Dried Apricots
Raisins
Sunflower Seeds
Dried Cranberries
Walnuts
Wasabi Peas

BEVERAGES

Ask your catering manager about upgrading to Cappuccino or Latte Service!

Freshly Brewed Coffee, Decaffeinated Coffee, & Rishi Tea

Served with Half & Half, Skim Milk, Oat Milk, Regular Sugar, Sugar Alternatives, Honey, & Lemon

Assorted Coca-Cola Products

Coca-Cola, Diet Coca-Cola, Sprite, Dasani Bottled Water, Topo Chico Sparkling Water

Assorted Juices

Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice

Individual House-made Juices

Cran-Apple, Lemonade, Limeade, Arnold Palmer

Hinkley Water Cooler Daily Rental

5-Gallon Water Jug

Lemonade

Sweetened or Unsweetened Ice Tea

Fruit Infused Water

Strawberry Basil, Cucumber Mint, Orange Pineapple

All Day Coffee Package

+ Iced Tea, Lemonade, Water Station

+ Coca-Cola Products

All costs based upon 12 hours of service.

Ask about logo'd cup options!



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LUNCH



CHEF INSPIRED LUNCH BOXES

All Sandwiches, Wraps, & Salads to come with PC Mustard & Mayonnaise, Whole Fruit, Chips, and Cookie
 Minimum 25 guests, Maximum 3 selections per order
 Upgrade Box Lunch with Side Salad, 1 per box, minimum 12 boxes
 Avoiding Gluten or Vegan Sides Available Upon Request, 3.50 up charge per box

Sandwiches & Wraps

Turkey & White Cheddar

Turkey Breast, White Cheddar Cheese, Lettuce on Croissant

The Bavarian

Ham, Swiss, Dijon Mayo on Pretzel Roll

Italian Sub

Ham, Pepperoni, Prosciutto, Provolone, Lettuce, Tomato,
 Red Balsamic Dressing on Sub Roll

Veggie & Hummus Wrap ^{V2}

Broccoli, Peppers, Lettuce, Red Onion, Zucchini, Tomato,
 Carrots, Hummus on Flour Tortilla

Chicken Caesar Wrap

Chicken Caesar, Shaved Parmesan in Flour Tortilla

Mozzarella Caprese Sandwich ^V

Fresh Mozzarella Cheese, Pesto Aioli, Tomatoes, Arugula,
 Olive Oil, Basil

Salads

Caesar Salad ^V

Crisp Romaine, Shaved Grana Padano, Croutons, Tomatoes,
 House-Made Caesar Dressing

Greek Salad ^V

Kalamata Olives, Peppers, Tomatoes, Cucumbers, Feta,
 Lettuce, Champagne Vinaigrette

Green Power Salad ^V

Baby Kale, Cabbage, Carrots, Broccoli, Cauliflower, Dried
 Cranberries, Toasted Almonds, Green Onions, Lime Dressing

Southwest Chicken Salad

Chicken Breast with Rib Meat, Pepper Jack Cheese, Corn, Black
 Beans, Jalapeños, Lettuce, Chipotle Ranch Dressing

Ask your
 catering manager
 about gluten free
 options!



Protein Add Ons

Add to any salad

Herb-Roasted Chicken Breast

Garlic Pepper Flat Iron Steak

Asian Shrimp



LUNCH CHEF'S TABLES

Includes Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water

Minimum 25 Guests | Service for 2 hours

**Can be made vegan and/or avoiding gluten*

Villa Italia

Tuscan Kale Salad ^V ^{AVG}

Artichokes, Lemon Zest, Mint, Crispy Chickpeas, Italian Dressing

Antipasta Di Verdure ^{V2} ^{AVG}

Grilled Garden Vegetables, Bell Peppers, Eggplant, Aged Balsamic, Olive Oil

Baked Pasta ^V

Baked Shell Pasta, Seasoned Ricotta, Parmigiano, Marinara

Braised Beef Shoulder ^{AVG}

Natural Jus

Chicken Scallapini ^{AVG}

Meyer Lemon Herb Sauce

Roasted Potatoes & Carrots ^{V2}

Grilled Broccolini ^{V2}

Roasted Red Pepper, Charred Lemons

Focaccia & Bread Sticks ^V

Tiramisu Shots ^V

Mini Cannoli ^V

Zeus's Table

Greek Salad ^V ^{AVG}

Cucumber, Grape Tomatoes, Green Peppers, Capers, Kalamata Olives, Feta, Extra Virgin Olive Oil, Red Wine Vinegar, Oregano

Tzatziki & Pita ^V

Spanakopita Rolls ^V

Athenian Penne* ^V

Penne, Eggplant, Spinach, Sun-dried Tomato Pesto, Graviera Cheese, Oregano, Garlic

Slowly Cooked Leg of Lamb ^{AVG}

Lemon & Extra Virgin Olive Oil Sauce

Greek Style Chicken ^{AVG}

Oven Baked Breast of Chicken, Oregano, Lemon, Extra Virgin Olive Oil

Oven Baked Potatoes ^{V2} ^{AVG}

Fingerlings, Oregano, Lemon, Extra Virgin Olive Oil

Ratatouille ^{V2} ^{AVG}

Seasonal Grilled Vegetables

Baklava ^V ^{NUTS}

Greek Yogurt ^V ^{NUTS}

Topped with Honey Walnuts

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LUNCH CHEF'S TABLES

Includes Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water
Minimum 25 Guests | Service for 2 hours

Deli

Creamy Fingerling Potato Salad ^V ^{AVG}

Fingerling Potatoes, Celery, Green Onion in Rich & Creamy Herb Dressing

Mixed Green Salad ^V ^{AVG}

Carrot, Cherry Tomato, Cucumber, Red Onion, Balsamic Vinaigrette, Ranch, or Champagne Vinaigrette

Variety of Mini Sandwiches or Platters

Choice of Three:

Ham & Swiss on Pretzel Roll

Oven Roasted Turkey & Cheddar on Artisan Roll

Tomato, Cucumber, & Avocado with Balsamic Drizzle Wrap ^{V2}

Zucchini, Goat Cheese, & Tomato on Croissant ^V

Chicken, Tricolor Pepper, & Sriracha Mayo Wrap

4.00 per guest for AVG/GF Bread

Mustard, Mayo, Lettuce, Tomato Slices

Fresh Fruit Salad ^{V2} ^{AVG}

House-Made Kettle Chips ^{V2} ^{AVG}

Rice Krispy Treats & Brownies ^{AVG}

Taste of Asia

Crunchy Asian Salad ^V

Romaine, Ramen Noodles, Mandarin Orange, Mango, Red Cabbage,
Shredded Carrot, Green Onion, Almonds, Plum Dressing

Sesame Ginger Salad ^V

Snow Peas, Edamame, Wonton Skins, Napa Cabbage,
Sesame-Ginger Dressing

Vegetable Fried Rice ^V

Fluffy Jasmine Rice, Wok-Seared Garden Vegetables, Scrambled Eggs,
Signature Savory Soy Seasoning

General Tso's Chicken ^{AVG}

Crispy Fried Chicken tossed in Savory-Sweet Glaze with a Hint of Heat

Beef & Broccoli ^{AVG}

Stir Fried Beef, Broccoli, Florets, Teriyaki Sauce

Wok-Seared Vegetables ^{V2} ^{AVG}

Chef's Medley of Local Farm Vegetables

Asian Apple Crisp

Passion fruit Tart



LUNCH CHEF'S TABLES

Includes Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water
Minimum 25 Guests | Service for 2 hours

Taste of Pilsen

Chips & Salsa Station ^V

Mango Salsa, Salsa Verde, Pico de Gallo, Corn Tortilla Chips

7.00 up charge per guest to add Guacamole

Southwest Salad ^V

Mixed Greens, Romaine, Cheddar Cheese, Roasted Corn, Cherry Tomatoes, Bell Peppers, Tortilla Strips, Jalapeño Ranch or Roasted Garlic & Chili Vinaigrette

Build-Your-Own Tacos

Choice of Three:

Spiced Potato & Onion ^{V2}

Garlic Lime Chicken ^{AVG}

Pork Carnitas ^{AVG}

Steak ^{AVG}

Served with Jalapeños, Cilantro, Onion, Corn, Flour Tortillas

Option to add on Lettuce, Sour Cream, Cotija Cheese, Black Olives

Spanish Rice ^{V2 AVG}

Braised Black Beans ^{V2}

Mini Flan Tartlet ^V

Churros ^V

Chocolate Sauce



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RECEPTION DINING



COLD BITES

Minimum Order of 25 Pieces. Priced Per Piece.

Thai Beef Salad

Papaya, Phyllo

Mediterranean Shrimp ^{AVG}

Red Beet Mousse, Citrus Greek Yogurt, Micro Basil

Vegan Tartlet ^{V2}

Herb Marinated Tomatoes, Aged Vegan
Parmesan, Micro Chervil

Ratatouille Tart ^{V2}

Seasonal Oven-Baked Root Vegetables, Fresh
Herbs, Vegan Parmesan

Antipasto Kabob ^{AVG}

Salami, Artichokes, Mozzarella, Red Pepper,
Yellow Pepper

Vegetarian Antipasto Kabob

Artichoke, Sun-dried Tomato, Mozzarella, Olive

Sesame Ginger Tuna Tartare

Micro Greens, Yuzu

Blackened Ahi Tuna ^{AVG}

Crisp Lotus Root, Wasabi Aioli, Daikon Sprouts

Smoked Steelhead Salmon

Whipped Boursin Cheese, Dill, Crostini

Cayenne-Dusted Shrimp ^{AVG}

Plantain Chip Crumble, Pineapple-Papaya Relish

Shrimp Ceviche Shooters ^{AVG}

Corn Tortilla Strips

Steak Tartare

Mini Tostada, Radish, Arugula

Nut Crunch Crostini ^{V NUTS}

Pistachios, Herbed Goat Cheese Mousse,
Honey Fresh Herbs

Vietnamese Summer Rolls ^{V AVG}

Sweet Chili Sauce

Lemon Ricotta Cucumber ^{V AVG}

Fig Preserve, Extra Virgin Olive Oil

Brie Crostini ^V

Cherry Tomato Chutney, Brie, Herbs

Caprese Skewer ^{V AVG}

Pesto-Marinated Bocconcini, Cherry Tomatoes

Mini Fruit Skewers ^{V AVG}

Guava Crème Fraîche



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HOT BITES

Minimum Order of 25 Pieces. Priced Per Piece.

Chipotle Steak Churrasco ^{AVG}

Brazilian Flavored Sirloin, Onion, Poblano, Red Pepper

Steamed Chicken Pot Stickers

Sweet & Sour Sauce

Peri Peri Chicken Skewer ^{AVG}

Smoky, Spicy Red Pepper Sauce

Chicken Slider

Breaded Chicken, Pepperjack Cheese, Spicy Honey Aioli

Shrimp Shumai

Shrimp, Peas, Carrots, Onions

Mini Beef Wellington

Horseradish Crema

Maple & Peppercorn Pork Belly Skewer ^{AVG}

Pork Belly, Maple Syrup, Cracked Peppercorn

Black Bean & Vegetable Spring Roll ^V

Chipotle Aioli

Lamb Lollipop

Mint Sauce

Mini Italian Sausage Calzones

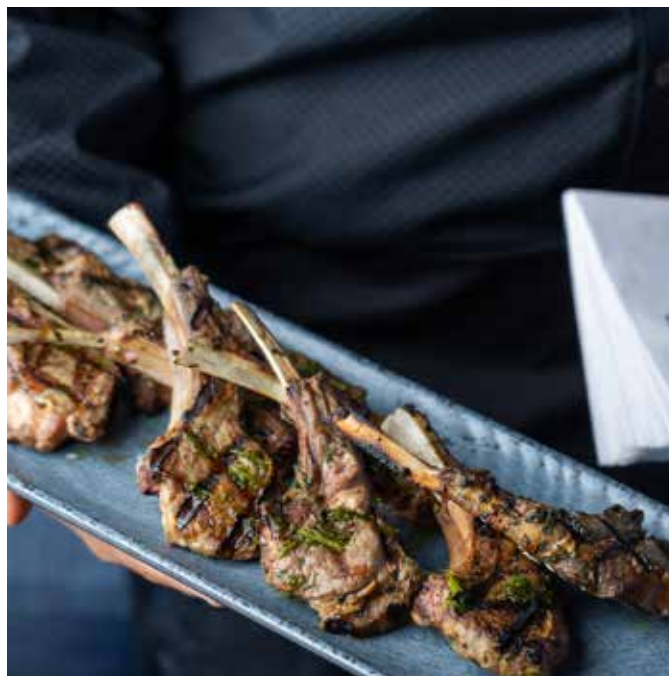
Sweet Basil-Tomato Sauce

Blue Lump Crab Cake

Cucumber-Lime Aioli

Coconut Shrimp

Citrus Ponzu Glaze



Parmesan-Tossed Arancini ^V

Arrabiata Sauce

Mac-n-Cheese Fritter ^V

Marinara Sauce

Bacon-Wrapped Dates ^{AVG}

Balsamic Glaze

Beef Empanadas

Chimichurri

Vegetable Samosa ^V

Mint & Cilantro Yogurt

Spanakopita Roll ^V

Yogurt Dill Sauce

Southwestern Black Bean Spring Rolls ^V

Chipotle Sour Cream

Brie en Croute ^V

Raspberry, Puff Pastry



DISPLAYS

Minimum 25 Guests. Priced per Selection.

Vegetable Crudites

Baby Carrots, Teardrop Tomatoes, Broccoli, Tri-Color Cauliflower Florets, Cucumber, Celery, Peppered Ranch Dressing, Herbed Boursin Dip, Roasted Red Pepper Hummus

Gourmet Grilled Vegetable Station

Grilled Baby Zucchini, Sunburst Tomatoes, Sweet Peppers, Asparagus, Heirloom Carrots, Grilled Mushrooms, Lemon Garlic Hummus, Roasted Garlic Ranch, Herbed Boursin Dip

Antipasto Display

Cured Tomatoes, Marinated Artichokes, Grilled Marinated Portobellos, Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Mortadella, Capicola, Whole-Grain Mustard, Lavosh, Crostini, Baguette, Flatbread, Local Honey

Cheese & Charcuterie Display ^{NUTS}

International Cheese Selection including Gran Padano, Gruyere, Brie, Manchego, Herbed Spiced Goat Cheese, Genoa Salami, Mortadella, Capicola, Fresh Honey, Dried Fruit, Marcona Almonds, Candied Pecans, Lavosh, Crackers, Crostini, Grissini Breadsticks

Artisan Cheese Display ^{NUTS}

International Cheese Selection including Gran Padano, Gruyere, Brie, Bleu Cheese, Manchego, Herbed Spiced Goat Cheese, Cubed Cheese, Fresh Honey, Dried Fruit, Marcona Almonds, Candied Pecans, Lavosh, Crackers, Crostini, Grissini Breadsticks

Mezze Platter

Citrus Marinated Olive Medley, Cured Tomatoes, Charred Grilled Bell Peppers, Zucchini, Butternut Squash, Roasted Garlic Hummus, Tzatziki, Baba Ganoush, Feta Dip, Pita, Naan

RECEPTION STATIONS

3 Stations Required per Function. Minimum 50 Guests. Priced per Selection

Individual Salad Station

Artisan Kale Salad ^V ^{NUTS}

Kale, Cranberries, Heirloom Tomatoes, Pistachio, Blood Orange Vinaigrette Dressing

Brussels Sprouts Salad ^V ^{NUTS}

Petite Roasted Brussels Sprouts, Sweet Potato, Pomegranate Seeds, Pine Nuts, Lemon Vinaigrette Dressing

Sonoma Quinoa Salad ^V ^{NUTS}

Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro, Baby Spinach, Lime Vinaigrette Dressing

Greek Salad ^V

Cucumber, Grape, Tomatoes, Green Peppers, Capers, Kalamata Olives, Feta, Extra Virgin Olive Oil, Red Wine Vinegar, Oregano

The Windy City Classic

Chicago Hot Dog

Individual Deep Dish Pizza

Traditional Accompaniments

Tater Tots

**Vegan Dogs Available Upon Request*

Chicago Steak House

Baked Potato Salad ^{AVG}

Bleu Cheese Crumbles, Bacon, Chives

Jumbo Shrimp Cocktail Shooter ^{AVG}

Coca-Cola Braised Short Rib Small Plate

Creamy Polenta

Quesadilla Station

Chimichurri Marinated Skirt Steak ^{AVG}

Al Pastor Chicken ^{AVG}

Roasted Mushroom & Spinach ^V

Tri-Color Tortilla Chips & Salsa ^V

Wing It!

Classic Buffalo Wings

BBQ Wings

Lemon Pepper Wings

Carrots & Celery

Buttermilk Ranch & Bleu Cheese Sauce

Little Italy Station

Salad

Baby Spinach, Heirloom Tomatoes, Red Onions, Cranberries, Parmesan, Lemon Vinaigrette

Harvest Vegetable Pasta ^V

Grilled Asparagus, Yellow Peppers, Cured Tomatoes, Herbs, Pesto

Parmesan Tossed Arancini

Arrabiata Sauce

Nonna's Meatballs ^{AVG}

Garlic, Basil



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RECEPTION STATIONS

Three Stations Required per Function. Minimum 50 Guests. Priced per Selection

**Chef Attendant Required*

Greek Station

Greek Salad ^V

Cucumber, Grape Tomatoes, Green Peppers,
Capers, Kalamata Olives, Feta, Extra Virgin Olive
Oil, Red Wine Vinegar, Oregano

Spanakopita Rolls ^V

Yogurt & Dill Sauce

Falafel ^{V2}

Vegan Tahini Sauce

Mediterranean Chicken Skewers ^{AVG}

Hummus, Whipped Feta, Crudite, Fresh
Baked Pita

Slider Station

Breaded Chicken Slider

Pepperjack Cheese, Spicy Honey Aioli

Beef Slider

Pickle, Spicy Ketchup, Pretzel Bun

Black Bean Slider ^{V2}

Red Onion, Sriracha Vegan Aioli

Meatball Slider

Parmesan Reggiano Cheese, Mini Hero Rolls

Chicken Banh Mi Sliders

Vietnamese Chicken, Daikon, Jalapeño Slaw,
Chili Aioli

Add Tater Tots

Mac & Cheese Bar

Smoked Chopped Brisket ^{AVG}

Pulled Pork ^{AVG}

Shredded Chicken ^{AVG}

Roasted Seasonal Mushrooms ^{V2}

Toppings

Pickled Jalapeños, Pico de Gallo, Grilled Peppers
and Onions, Chopped Crispy Bacon, Shredded
Cheddar Cheese, Barbecue Sauce, Salsa
Verde, Salsa Harbanero

El Barrio*

Nopal Salad

Cactus, Cilantro, Onion, Tomato, Queso Fresco

Fillings

Choice of Two:

Pork Al Pastor

Steak

Chicken

Potato & Onion

Rice & Beans

Toppings

Corn & Flour Tortillas, Onion, Cilantro, Roasted
Jalapeños, Limes, Salsa Roja, Salsa Verde

Add Guacamole



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SIGNATURE BUTCHERS BLOCK

Minimum 50 Guests. Includes Mini Rolls, Butter, & one side.

Carver fee of \$325 will be applied to all butcher blocks. Carvers are 1:100 guests.

Roasted Pork Strip Loin ^{AVG}

Roasted Pork Strip Loin in Red Wine Sauce

Herb Crusted Rib-Eye ^{AVG}

Garlic Butter Sauce

Slow Roasted Brisket ^{AVG}

BBQ Sauce, Red Onion Marmalade

Bone-In Rib Eye ^{AVG}

Peppercorn Demi

Side Dishes

Choice of One:

Carrots ^{V2}

Green Beans ^{V2}

Grilled Asparagus ^{V2 AVG}

Roasted Baby Potatoes ^{AVG}

Boursin Whipped Potatoes ^{AVG}



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DESSERT DISPLAYS

Minimum 25 Guests. Priced per Selection.

**A chef attendant is required for 325.00. 1 chef attendant per 100 guests.*

Mini Tart Display

Passion fruit Tart
Apple Crumb Tart
Key Lime Tart
Caramel Tart
Chocolate Mousse Tart

Cheesecake Station

Turtle
Raspberry
Plain
Chocolate Chip

Pilsen Street Desserts

Churros with Chocolate Sauce
Key Lime Shooters
Cinnamon Apple Empanada with Creme Fraîche

Cake Station

Chef Selected Mini Cupcakes
Funfetti Truffles
Raspberry Cheesecake

S'mores Station*

S'mores Small Plates
Assorted Chocolates
Graham Crackers
Torched Marshmallows

Sundae Station*

Peanuts
Chocolate Syrup
Strawberry Sauce
Caramel Sauce
Blueberries
Strawberries
Cherries
Sprinkles
Whipped Cream

Chef's Favorites

Key Lime Tart
Raspberry Cheesecake
Cinnamon Apple Empanada with Creme Fraîche
Mini Cupcakes

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DINNER



DINNER CHEF'S TABLES

Includes Selection of Gourmet Breads and Herb Butter and Beverage Station with Water & Iced Tea.

Taste of Tuscany

Minimum 25 Guests

Panzanella Bread Salad ^V

Garden Vegetables, Ciabatta Croutons, Pickled Red Onions, Extra Virgin Olive Oil, Sea Salt

Caprese ^V

Tri-Color Grape Tomatoes, Baby Mozzarella, Balsamic

Herb Marinated Chicken Breast ^{AVG}

Sun-Dried Tomato Volute

Italian Rubbed Strip Loin ^{AVG}

Sautéed Spinach Sauce Florentine

Eggplant & Goat Cheese ^V

Sliced Eggplant, Goat Cheese, Tomato Basil Sauce

Rosemary Crushed Potatoes ^{V2 AVG}

Roasted Garlic

Sautéed Squash ^{V2 AVG}

Blistered Tomatoes

Warm Garlic Breadsticks & Focaccia ^V

Mini Olive Oil Cakes

Tiramisu Squares

Elegant Dinner

Minimum 25 Guests

Spinach Waldorf Salad

Roasted Chicken, Blueberries, Grapes, Candied Pecans, Raspberry Dressing

Caesar Salad ^V

Parmesan Cheese, Focaccia Croutons, Caesar Dressing

Herb-Roasted White Fish

Lemon Sauce

Beef Tenderloin

Steak Demi

Grilled Chicken Breast

Citrus Volute

Coriander Sautéed Green Beans ^V

Five Spiced Baby Carrots ^V

Choice of

Buttermilk Whipped Potatoes ^V

Wild Rice Pilaf ^V

Cheesecake Bites

Assorted French Macaroons



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PLATED SALADS

Includes Fresh Baked Rolls, Whipped Butter

Baby Gem Ensalada

Baby Gem Lettuce, Spicy Ratatouille, Micro Cilantro, Tamarindo Lime Vinaigrette, Parmesan Crisp

Pear & Mixed Greens

Mixed Greens, Gorgonzola Cheese, Toasted Walnuts, Bosc Pear, Port Wine Vinaigrette

Classic Waldorf

Mixed Greens, Spinach, Green Apples, Raisins, Celery, Walnuts, Grapes

Romaine & Frisée

Baby Gems, Frisée, Slow Roasted Tomatoes, Shaved Parmesan, Parmesan Crisp, Citrus-Caesar Dressing

Caprese Salad

Heirloom Tomatoes, Burrata, Extra Virgin Olive Oil, Balsamic Reduction, Maldon Sea Salt, Micro Basil

Kale & Arugula Salad

Baby Arugula, Kale, Dried Cranberries, Goat Cheese Crumbles, Pecans, Grape Tomatoes, Aged Balsamic Honey Vinaigrette

Fresh Berry & Arugula Salad

Fresh Mixed Berries, Baby Arugula, Pickled Red Onion, Shaved Manchego, Toasted Slivered Almonds, Honey Champagne Vinaigrette

Butternut Squash & Pepitas Salad

Mixed Greens, Butternut Squash Cubes, Grape Tomatoes, Pepitas, Feta Cheese, Apple Cider Vinaigrette

Cantaloupe & Arugula

Arugula, Frisée, Cantaloupe, Blueberries, Shredded Almonds, Mint, White Balsamic Vinaigrette



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AVG = Avoiding Gluten

NUTS = Contains Nuts

PLATED DINNERS

Includes Fresh Baked Rolls, Whipped Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water

Chicken Entrées

Herb Garden Chicken ^{AVG}

Garlic Boursin Mashed Potatoes, Roasted Asparagus, Baby Peppers, Jus

Mustard Glazed Chicken ^{AVG}

Whipped Potatoes, Oven Baked Grape Tomatoes, Charred Broccolini, Mustard Seed Glaze

Mediterranean Chicken ^{AVG}

Oven Baked Baby Potatoes, Heritcot Verts, Tri-Color Baby Carrots, Lemon Butter Sauce

Seafood Entrees

Oven Baked Herb Bronzino Filet

Wild Rice, Seasonal Ratatouille, Grilled Asparagus, Grape Tomatoes, Lemon Butter

Sweet Chili Glazed Halibut

Ginger & Carrot Puree, Broccolini, Sautéed French Green Beans, Charred Lemon

Mediterranean Lemon-Herb Cod

Fingerling Oven Baked Potatoes, Grilled Asparagus, Grape Tomatoes, Extra Virgin Olive Oil, Herbs

Vegan Entrées

The pricing for vegan entrées will be aligned with that of regular protein selection.

Seasonal Risotto* ^{AVG}

Seasonal Vegetables, Truffle Oil, Aged Parmesan, Herbs

Vegan Grilled Steak ^{V2 AVG}

Choice of: Portobello Mushroom Cap or Cauliflower with Roasted Baby Potatoes, Asparagus, Grilled Roma Tomatoes, Tofu Cheese, Balsamic Glaze, Chimichurri Sauce

Vegetable Wellington ^{V2}

Sautéed White Mushrooms, Red Pepper Coulis

**Can be made vegan*



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PLATED DINNERS

Includes Fresh Baked Rolls, Whipped Butter, Coffee, Decaffeinated Coffee, Hot Tea, Water



Beef Entrées

Pierless Braised Short Rib ^{AVG}

Horseradish Whipped Potato Purée, Roasted Root Vegetable Medley, Lemon-Scented Asparagus, Pierless Signature Demi Glace

Skirt Steak Churrasco ^{AVG}

Roasted Potatoes, Roasted Sweet Peppers, Grape Tomatoes

Searred Herb Crusted Filet ^{AVG}

Celery-Root Potato Purée, Red Wine Glazed Pearl Onions, Oven Baked Grape Tomato, Grilled Asparagus, Natural Jus

Flat Iron Steak ^{AVG}

Roasted Red Potatoes, Butternut Squash, Brussels Sprouts, Chimichurri

Duet Entrées

Pierless Braised Short Rib & Glazed Halibut ^{AVG}

Horseradish Whipped Potato Purée, Lemon-Scented Asparagus, Haricot Verts, Oven Baked Grape Tomatoes, Pierless Demi Glace

Searred Herb Crusted Filet & Shrimp ^{AVG}

Boursin & Shallot Whipped Potatoes, Haricot Vert and Heirloom Carrots, Burgundy-Pomegranate Reduction & Lemon, Butter & White Wine Sauce

Ginger Citrus Chicken & Southwest Shrimp ^{AVG}

Garlic Roasted Fingerlings, Roasted Broccolini, Tri-Color Grilled Baby Carrots, Ginger Demi Glace

Ask your catering manager about creating your own Duet Entrée!

DESSERTS

Chicago Style Cheesecake ^V ^{AVG}

Fresh Strawberries & Blueberries, Berry Compote, Chantilly Cream

Classic Flan ^V

Caramelized Sauce

Coppa Al Limone ^V

Sponge Cake soaked in Lemon Juice, Vanilla Cream, topped with Lemon Sauce & Pistachio

Goccia Tiramisu ^V

Coffee Sponge Cake with Citrus and Cardamom topped with Milk Chocolate and Coffee Cream

Carrot Cake ^{AVG}

Carrot Spiced Cake, Cinnamon, Cream Cheese Filling

Apple Crumble Tart ^V

Salted Caramel, Cinnamon, Whipped Topping

Chocolate Caramel Crunch ^{AVG}

Flourless Chocolate Cake filled with Crunchy Almond Bits topped with Caramel, Hazelnuts, & Whipped Topping

Crème Brûlée ^V

Creamy Custard topped with Caramelized Sugar



SIPS & SPIRITS



DINNER WINES



White Wine

Santa Margherita Pinot Grigio
Kim Crawford Sauvignon Blanc
La Crema Sonoma Coast Chardonnay
Wente Morning Fog Chardonnay
Wente Louis Mel Sauvignon Blanc
Proverb Chardonnay
Proverb Pinot Grigio
Proverb Sauvignon Blanc

Sparkling Wine

Wycliff Brut Sparkling Rose
Wycliff Brut Sparkling Wine
La Marca Prosecco
Veuve Clicquet
Champagne Nicolas Feuillatte

Red Wine

Josh Craftman's Collection Cabernet
Meiomi Pinot Noir
La Crema Pinot Noir
Wente Mt Diablo Highlands Red Blend
Wente Southern Hills Cabernet
Alamos Malbec
Conundrum Red Blend
Proverb Cabernet
Proverb Pinot Noir

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HOSTED BARS

Bartenders are required for all bar services. Bartender ratio is 1 for every 100 guests. Bartender fee is 300.00 per bartender.

Hosted Deluxe Bar

Spirits

New Amsterdam Vodka
Bombay Sapphire Gin
Bacardí Superior Rum
Jose Cuervo Silver Tequila
Dewar's White Label Whiskey
Jim Beam Bourbon

Wine

Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

Beer

Bud Light
Budweiser
Anti-Hero India Pale Ale
Heineken
Modelo

Non-Alcoholic

Water
Soda

Hosted Beer & Wine Bar

Wine

Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

Beer

Bud Light
Budweiser
Anti-Hero India Pale Ale
Heineken
Modelo

Non-Alcoholic

Water
Soda

Hosted Platinum Bar

Spirits

Tito's Handmade Vodka
Tanqueray Gin
Bacardí Superior Rum
Hornitos Plata Tequila
Crown Royal Canadian Whiskey
Jack Daniel's Whiskey
Maker's Mark Bourbon
Johnnie Walker Black Scotch

Wine

Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon
Wycliff Brut

Beer

Bud Light
Budweiser
Anti-Hero India Pale Ale
Heineken
Modelo

Non-Alcoholic

Water
Soda

House Package

House selected spirits, wine, and beer



CASH BARS

Bartenders are required for all bar services. Bartender ratio is 1 for every 150 guests. Bartender fee is 400.00 per bartender.

Cocktail

Wine

White Claw Seltzer

Imported/Craft Beer

Domestic Beer

Water

Soda



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THE SCOOP

Exclusivity

Levy is the exclusive provider for all food and beverage for Navy Pier Event Center. No outside food or beverage permitted.

Guarantees

30 Days Prior to Event: Menu selections and function details for all services due.

14 Business Days Prior to Event: Final submission for additional services due. Subject to a 10% late fee.

7 Business Days Prior to Event: Final guarantee for any existing services due. Guest counts may not decrease after this date. ("Event" being the first scheduled day of catering services.) All catering documents submitted with signature for confirmation.

Payment

Based on the Contract Terms - All invoicing is processed through OVG Pier Sales and Events Team.

*Credit Card required for all events for consumption charges or outstanding balances.

Taxes & Fees

Menu prices do not include the following:

5.25% service charge
11.75% state sales tax
19.75 gratuity

A small group fee of 100.00 may be charged for any plated or chef's table meal function under 25. A pop-up fee of 100.00 may be charged for any event added within 3 days of service.

Cancellations

Any event canceled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

Service Timeframe

Catering services are provided within a 2-hour timeframe, after which all products and equipment will be removed. Services may be extended with applicable fees. Catering services will require access to the assigned location with no less than 2-hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment. If less than 2-hours is available to set the function space, additional labor fees may be incurred.

Menu Selections & Standards

Your Catering Sales Manager will assist you with menu selections from our core menu or work with the Executive Chef to design menus for your special occasion.

A maximum of 3 entrée options, including vegetarian selections, will be permitted for all plated menus.

For plated meals with more than one entrée selection, the meal price will be determined by the highest priced entrée. Group is required to denote entrée selection with place cards. The kitchen will prepare a maximum of 3% over guarantee.

For events requiring preset food, the guarantee will be equal to the set number. Changes made to menu selections less than 10 days prior to the event are subject to approval by Levy Cultural Attractions.

Sustainability

All services, with the exception of plated meals, are provided with sustainable disposable ware. This is done to contribute towards the facilities green initiatives.

Upon request, services may be upgraded to china and are subject to an additional fee.

Bar Services

All events with alcoholic beverages require a certified bartender, provided by Levy. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy and its approved vendor.

Linen

Linen is provided through OVG facility. House linen colors are black. Guest tables and chairs are to be arranged through the facility event manager as part of set up.

Specialty Equipment

Specialty equipment such as water coolers, popcorn machines, or refrigerators are available. We also have the privilege to work with independent contractors that may enhance your event or booth. Please contact your Catering Sales Manager for options and availability.

Special Dietary Requirements

We will gladly assist in accommodating your dietary requests. Please speak with your Catering Sales Manager in advance so that preparations may be made. It is required that guests with dietary requirements are identified during service.

