



Hotel Allegro

Catering Menu

“Food is the heartbeat to living.”

– Chef Randy Spriggs



Hotel Allegro

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www.allegrochicago.com

Hotel Allegro

Breakfast

□ **STANDING OVATION CONTINENTAL**

- Sliced Seasonal Fresh Fruits & Berries
- House Crafted Granola Clusters
- Selection of Low Fat Fruit & Natural Yogurts
- European Breakfast Pastries & Bagels
- Banana Nut, Cranberry & Zucchini Breads
- Sweet Butter, Fruit Preserves & Flavored Cream Cheese
- Assorted Chilled Juices, Skim & Regular Milk
- Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas

\$32 Per Person

□ **ON BROADWAY CONTINENTAL**

- Sliced Seasonal Fresh Fruits & Berries
- European Breakfast Pastries & Bagels
- Sweet Butter, Fruit Preserves & Flavored Cream Cheeses
- Assorted Chilled Juices
- Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas

\$29 Per Person

□ **THE CLOSE UP BUFFET**

- Fresh Seasonal Berry Cups
- Farm Fresh Scrambled Eggs
- Hickory Smoked Bacon & Sausage
- Rosemary Breakfast Potatoes
- European Breakfast Pastries & Bagels
- Sweet Butter, Fruit Preserves & Flavored Cream Cheeses
- Fruit Juices, Regular & Skim Milk
- Fresh Brewed Coffee, Decaf Coffee & Organic Hot Tea

\$37 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee. For breakfast and lunch events of less than 15 guests, an additional labor fee of \$75 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

THE GOOD START BUFFET

- Sliced Seasonal Fresh Fruits & Berries
 - Greek & Fruit Yogurt
 - House Crafted Granola Clusters
 - Oatmeal with Raisins, Dried Fruit & Brown Sugar
 - Egg Whites Scrambled *Spinach & Tomatoes*
 - Turkey Bacon
 - Bran & Lemon Poppy Seed Muffins
 - Sweet Cream Butter & Fruit Preserves
 - Assorted Chilled Juices, Skim & Regular Milk
 - Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas
- \$37 Per Person**

□ THE OSCAR BUFFET

- Yogurt Parfaits Fresh Berries & Granola
 - Farm Fresh Scrambled Eggs Chives
 - French Toast Warm Maple Syrup
 - Applewood Smoked Bacon
 - Rosemary Breakfast Potatoes
 - European Breakfast Pastries & Bagels
 - Fruit Juices, Regular & Skim Milk
 - Fresh Brewed Coffee, Decaf Coffee & Organic Hot Tea
- \$39 Per Person**

COMPLIMENT YOUR BREAKFAST

- **Medley of Fresh Bagels**
Plain & Flavored Cream Cheeses
\$55 Per Dozen
- **European Breakfast Pastries, Muffins & Croissants**
\$55 Per Dozen
- **Breakfast Breads**
Banana Nut, Cranberry, Zucchini
\$55 Per Dozen
- **Oven Roasted Vegetable Frittata**
Harvest Vegetables & Provolone Cheese
\$9 Per Person
- **Croissant Breakfast Sandwich**
Scrambled Eggs, Cheddar Cheese & Ham
\$10 Per Person
- **Southwest Breakfast Burrito**
Farm Fresh Scrambled Eggs, Chorizo, Bell Peppers, Onion, Monterey Jack Cheese, Flour Tortilla
\$10 Per Person
- **Farm Fresh Scrambled Eggs**
\$7 Per Person
- **Applewood Bacon or Sausage**
\$8 Per Person

PLATED BREAKFAST

- *Fresh Brewed Coffee, Decaf Coffee & Organic Hot Tea*
 - *Fresh Fruit Juice*
 - *Breakfast Potatoes*
 - *European Breakfast Pastries*
 - *Sweet Butter & Fruit Preserves*
- Available for on-site orders up to 15 guests*
- **Scrambled Eggs**
Hickory Smoked Bacon, Sausage or Smoked Ham
\$30 Per Person
 - **Farmers Market Scrambled Eggs**
Spinach, Tomatoes & Mushrooms Hickory Smoked Bacon, Sausage or Smoked Ham
\$32 Per Person
 - **Thanks-a-Lox**
Sliced Tomatoes, Onions, Capers, Chopped Egg, Cream Cheese, Everything Bagel
\$31 Per Person
 - **Cinnamon French Toast**
Mixed Berry Compote, Warm Maple Syrup Hickory Smoked Bacon, Sausage or Smoked Ham
\$31 Per Person
 - **Fresh Fruit & Berries**
\$7.50 Per Person
 - **Greek Yogurt & Berry Parfaits**
\$8 Per Person

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