



Hotel Allegro

Catering Menu

“Food is the heartbeat to living.”

– Chef Randy Spriggs



Hotel Allegro

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Hotel Allegro

Lunch

PAPARAZZI *Dine & Dash Boxed Lunch*

- **Seasonal Whole Fruit**
- **Farmers Market Salad**
with Tomato, Cucumber & Balsamic Vinaigrette
- **House Crafted Kettle Chips**
- **Seasonal Fruit Bar**

Choice of Two Sandwiches

- **Grilled Chicken** *Honey Mustard Aioli on Rosemary Panini*
- **Roasted Turkey Breast** *Cranberry Mayonnaise on Multi Grain*
- **Sliced Tenderloin of Beef** *Chipotle Mayonnaise on Sourdough*
- **Baked Honey Glazed Ham** *Whole Grain Mustard on Sienna*
- **Marinated Grilled Vegetable** *on Onion Ciabatta*

\$42 Per Person

THE DISH LUNCH BUFFET

- **Soup of the Moment**
 - **Mixed Greens** *Tomatoes, Cucumbers, Red Onion, Selection of Dressing*
 - **Chilled Penne Pasta Salad**
 - **Classic Albacore Tuna Salad**
 - **Selection of Deli Meats & Cheeses**
Corned Beef, Imported Ham, Inside Round of Beef, Italian Salami, Smoked Turkey; Cheddar, Pepper Jack, Swiss
 - **Assorted Vegetables** *Sliced Red Onion, Tomatoes, Lettuce, Dill Pickles*
 - **Assorted Breads**
Freshly Baked Onion Ciabatta, Pretzel Roll, Deli Rye, Multi Grain
 - **House Crafted Kettle Chips**
 - **Seasonal Fresh Fruits & Berries**
 - **Miniature Cheesecake**
 - **Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas**
- \$45 Per Person

EXTREME MAKEOVER LUNCH BUFFET

- **Soup of the Moment**
 - **Spinach Salad** *Roasted Peppers, Marinated Mushrooms, Goat Cheese, Honey Dijon Vinaigrette*
 - **Orzo Pasta Salad** *Ratatouille, Basil Vinaigrette*
 - **Chicken Dijon** *Provolone, Mushroom, Pommery Mayonnaise, Panini Bread*
 - **Italian Beef** *Grilled Onions, Peppers, Sourdough Baguette, Au Jus*
 - **Grilled Marinated Vegetable** *on Ciabatta Bread*
 - **Warm Apple Crisp** *Fresh Whipped Cream*
 - **Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas**
- \$50 Per Person

THE SKINNY LUNCH BUFFET GLUTEN FREE

- **Soup of the Moment**
 - **Build Your Own Cobb Salad** *Iceberg, Romaine, Mixed Greens*
 - **Assorted Salad Toppings** *Bacon Bits, Chicken, Chopped Egg, Avocado, Tomatoes, Red Onion, Black Olives, Crumbled Bleu Cheese, Buttermilk Ranch, Sun-Dried Tomato, Balsamic Vinaigrette*
 - **Traditional Caesar Salad** *Grilled Beef Medallions*
 - **Seasonal Fresh Fruits & Berries** *Fresh Whipped Cream*
 - **Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas**
- \$48 Per Person

IT'S A WRAP LUNCH BUFFET

- **Soup of the Moment**
 - **Mixed Baby Greens** *Cucumber, Red Grapes, Radish, Golden Raisin & Candied Walnuts, Citrus Vinaigrette*
 - **Vinaigrette Cole Slaw**
- Select Three Wraps*
- **Chicken Caesar Salad**, **Grilled Marinated Vegetable**, **Honey Ham & Swiss Cheese**, **Roast Beef & Cheddar Cheese**, **Tuna Salad**, **Sweet Chicken Salad**, **BLT with Pesto Mayonnaise**, **Smoked Turkey with Cranberry Mayonnaise**
 - **House Crafted Kettle Chips**
 - **Brownies & Blondies**
 - **Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas**
- \$48 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 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.

PLATED LUNCH

- *Chef Selection of Side Accompanied by Seasonal Vegetables*
- *Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas*

STARTER

Choice of One

- **Soup of the Moment**
- **Field Greens**
Teardrop Tomatoes, Poached Pears, Maytag Bleu Cheese, Roasted Pecans, Hazelnut Vinaigrette
- **Spinach Salad**
Roasted Peppers, Marinated Mushrooms, Goat Cheese, Honey Dijon Vinaigrette
- **Mesclun Greens**
Cucumber & Fresh Berries, Toasted Walnuts, Raspberry Vinaigrette
- **Traditional Caesar Salad**
Brioche Croutons, Shaved Parmesan Cheese

Add starter course
\$7 Per Person

ENTRÉE

Choice of One

- **Garlic Roasted Chicken Breast** *Herb Au Jus*
\$42 Per Person
- **Chicken Vesuvio** *Lemon Garlic Sauce, Roasted Potatoes*
\$42 Per Person
- **Paillard of Chicken & Cavatappi** *Spinach, Tomatoes, Shiitake Mushrooms, Garlic Rosemary Sauce*
\$42 Per Person
- **Oven Roasted Halibut** *Citrus Herb Butter*
\$46 Per Person
- **Grilled Salmon** *Dill Buerre Blanc*
\$44 Per Person
- **Sautéed Tilapia** *Sun-Dried Tomatoes, Wilted Spinach, Garlic White Wine Sauce*
\$44 Per Person
- **Tournedos of Beef** *Cabernet Essence*
\$48 Per Person
- **Roasted Beef Tenderloin Medallions** *Bordelaise*
\$48 Per Person
- **Fuseli** *Asparagus, Wild Mushrooms, Tomato Cream Sauce*
\$38 Per Person
- **Roasted Vegetable Tart** *Tomato Coulis*
\$38 Per Person

**For choice of up to three entrées, exact counts for each entrée must be provided no later than three business days prior to event start date*

DESSERT

Choice of One

- **Seasonal Fruit Sorbets**
- **Classic Carrot Cake** *Cream Cheese Frosting*
- **Chocolate Truffle Cake** *Caramel Sauce*
- **New York Cheesecake** *Raspberry Coulis*

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