



Hotel Allegro

# Catering Menu

*“Food is the heartbeat to living.”*

– Chef Randy Spriggs



**Hotel Allegro**

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# **Reception**

## HOT HORS D'OEUVRES

- **Tomato Basil Soup**  
*in Espresso Cups*  
**\$5.50 Per Cup**
- **Risotto Ball**  
*Red Pepper Aioli*  
**\$5.50 Per Piece**
- **Wild Mushroom Turnover**  
**\$5.50 Per Piece**
- **Hoison Glazed Chicken**  
*Toasted Sesame Seeds*  
**\$6 Per Piece**
- **Chicken Shu Mai**  
*Ponzu Sauce on Miso Spoon*  
**\$6 Per Piece**
- **Petite Crab Cakes**  
*Saffron Aioli*  
**\$6 Per Piece**
- **Beef Wellington**  
*Bordelaise*  
**\$6 Per Piece**
- **Beef Brisket**  
*Garlic Mashed Potatoes on Spoon*  
**\$6 Per Piece**
- **Grilled Baby Lamb Chop**  
*Minted Aioli*  
**\$7 Per Piece**

## COLD HORS D'OEUVRES

- **Caprese Skewer**  
*Balsamic Drizzle*  
**\$5.50 Per Piece**
- **Endive**  
*Goat Cheese & Walnuts*  
**\$6 Per Piece**
- **Crisp Polenta Round**  
*Pesto & Pine Nuts*  
**\$5.50 Per Piece**
- **Marinated Vegetable Crostini**  
*Boursin*  
**\$5.50 Per Piece**
- **Chicken Salad**  
*on Date Nut Bread*  
**\$5.50 Per Piece**
- **Jumbo Shrimp Shooter**  
*Tomatillo Cocktail Sauce*  
**\$6 Per Piece**
- **Whitefish & Citrus Ceviche**  
*in Pastry Cup*  
**\$6 Per Piece**
- **Tuna Tartar**  
*in Sesame Cone with Ginger Aioli*  
**\$6 Per Piece**
- **Smoked Salmon**  
*Cream Cheese & Capers on Pumpernickel*  
**\$6 Per Piece**

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

## DISPLAYED HORS D'OEUVRES

- **International & Domestic Cheeseboard**  
*Fresh Berry Garnish, Assorted Crackers, Toasted Crostini*  
**\$19 Per Person**
- **Local Charcuterie**  
*Smoked & Cured Meats, Selection of Cheeses, Marinated Olives*  
*Artisanal Crackers & Crostini*  
**\$21 Per Person**
- **Fresh Vegetable Crudités**  
*Sun-Dried Tomato Vinaigrette, Buttermilk Ranch*  
**\$15 Per Person**
- **Baked Brie en Croute**  
*Baked with Brown Sugar & Walnuts, Sliced Baguettes*  
*Serves 30*  
**\$300 Per Display**
- **Mediterranean Display**  
*Roasted Garlic Hummus & Traditional Garbanzo Bean Hummus,*  
*Feta Cheese, Roasted Red Peppers, Assorted Olives &*  
*Marinated Artichokes*  
*Warm Pita Bread Triangles*  
**\$15 Per Person**
- **Thin Crust Pizza**  
*Sun-Dried Tomato with Goat Cheese, Smoked Chicken & Caramelized*  
*Onion, Pepperoni, Grilled Vegetable, Margherita*  
*Each serves 5*  
**\$33 Per Pizza**

## STATIONS

*Minimum of 25 Guests*

***\$100 Attendant Fee***

### STRAIGHT FROM THE GARDEN SALAD

*Selection of Two*

- **Traditional Caesar Salad** *Brioche Croutons*
- **Spinach Salad** *Roasted Peppers, Marinated Mushrooms,*  
*Ricotta Salata & Honey Dijon Vinaigrette*
- **Grilled Marinated Vegetables** *Asparagus, Cherry Tomatoes,*  
*Eggplant, Sweet Peppers, Yellow Squash, Zucchini &*  
*Sun-Dried Tomato Vinaigrette*
- **Chilled Pasta Salad** *Soba Noodles, Broccoli, Peapods,*  
*Bean Sprouts, Carrots, Zucchini, Mushrooms, Napa Cabbage &*  
*Soy Sesame Vinaigrette*  
**\$14 Per Person**

### PRE-MADE PASTA

*Selection of Two*

- **Cavatappi** *Grilled Chicken, Broccoli, Plum Tomatoes*  
*Parmesan Cream Sauce*
- **Baked Penne** *Julienne Vegetables with Marinara Sauce*
- **Rigatoni** *Crispy Eggplant with Vodka Sauce*
- **Farfalle** *Rock Shrimp with Garlic Olive Oil*
- **Freshly Grated Parmesan**
- **Italian & Focaccia Bread**  
**\$18 Per Person**

### FAJITA

- **Marinated Beef & Chicken** *Grilled Peppers & Onions*
- **Chopped Tomatoes, Onion, Lettuce & Shredded Cheese**
- **Warm Flour Tortilla**
- **Mexican Rice & Black Beans**  
**\$22 Per Person**

### ASIAN STIR FRY

- **Oriental Vegetables Stir Fried to Order**
- **Steamed Rice, Oyster & Soy Sauce**  
*Selection of Two*
- **Marinated Beef, Hoison Chicken, Spicy Pork or Chili Shrimp**  
*Selection of One*
- **Pan Fried Vegetable Pot Stickers with Ponzu or**  
**Spring Rolls with Sweet Chili Teryaki**  
**\$18 Per Person**

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