# **CATERING MENU**

River North 308 W Frie St Chicago (312) 888-3044 Mon-Sat 11am-8pm



The Loop 175 N. Franklin St Chicago (312) 422-0701 Mon-Fri 11am-3pm

Custom Salads. Hand-Tossed Pizzas.

# **GREENS**



# **Vegetarian**

Small Salad \$89.95 (serves 8-10 ppl) Medium Salad \$129.95 (serves 11-15 ppl) Large Salad \$169.95 (serves 16-20 ppl)

Small Salad \$79.95 (serves 8-10 ppl) Medium Salad \$114.95 (serves 11-15 ppl) Large Salad \$149.95 (serves 16-20 ppl)

## Black 'N' Blue Steakhouse

Organic mixed greens, tender char-grilled flank steak, sweet cherry tomatoes, caramelized onions, 4-cheese croutons, creamy blue cheese dressing

#### **Buffalo Blue Chicken**

Fresh romaine lettuce, crispy buffalo chicken, diced cucumber, crumbled blue cheese, cherry tomatoes, spicy ranch dressing

#### **Famous Salmon Caesar**

Organic mixed greens topped with grilled wild salmon, sweet cherry tomatoes, cucumbers, aged parmesan, 4-cheese croutons, classic caesar dressing

#### **MG Guacamole Greens**

Local romaine, charred corn, roasted red pepper, cotija cheese, black beans, ancho grilled chicken, fresh guacamole, warm tortilla, jalepeno ranch dressing

#### **Warm Goat Cheese**

Pecan crusted goat cheese, organic baby beets, cherry tomatoes, cucumber, carrots, blackberry balsamic vinaigrette

#### Thee Chicago Cobb

Organic grilled chicken, crumbled blue cheese, diced cucumber, cherry tomato, hard-boiled egg, crispy bacon, creamy blue cheese dressing

# **Parlez Vous Français**

Baby spinach, grilled free-range chicken, fresh strawberries, roasted walnuts, sliced seasonal apples, crumbled blue cheese & edamame, house balsamic vinaigrette

## Sashimi Sunomono

Mixed greens, seared ahi tuna, organic carrot, julienne snap peas, edamame, wasabi peas, sesame shitake vinaigrette

### **Orient Express**

Mixed greens, snow peas, bean sprouts, sliced almonds, crispy wontons, mandarin oranges, toasted sesame dressing

#### Mexicali

Mixed greens, sweet corn, black beans, white cheddar cheese, cherry tomatoes, fresh cilantro, tortilla chips, honey lime vinaigrette, spicy peanut sauce

#### **Greek Island**

Fresh romaine hearts, cherry tomatoes, diced cucumber, chickpeas, roasted beets, kalamata olives, pepperoncinis, crumbled feta cheese, Athenian dill dressing

### Little Italy

Fresh romaine hearts, roasted red pepper, shredded mozzarella, cherry tomatoes, cheese tortellini, black olives, hot giardiniera, croutons, Italian vinaigrette

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Add to Signature or Vegetarian Greens

**Avocado or Guacamole** S +\$10, M +\$14, L +\$18

Grilled Chicken, Crispy Buffalo Chicken, **Grilled Flank Steak, Marinated Tofu** S +\$22, M +\$31, L +\$39

Seared Ahi Tuna or Grilled Salmon S +\$31, M +\$44, L +\$58

# **FARMER'S MARKET** PREMIUM SALAD BAR

Rather make your own salads? No problem. Let us help you choose the right combination of greens, toppings, cheeses, crunches, proteins and dressings for your own salad bar.

Starting @ \$14.95 per person

# **HANDCRAFTED PANINIS**

Small Platter \$99.95 (serves 8-10 ppl) Medium Platter \$139.95 (serves 11-15 ppl) Large Platter \$179.95 (serves 16-20 ppl)

CHOOSE UP TO 3 ALL SERVED WITH HOUSE MADE CHIPS

#### Beef 'N' Cheddar

Lean roast beef, white cheddar, caramelized onions, horseradish mayo

#### The Pizano

Genoa salami, prosciutto, aged provolone. hot giardiniera, parmesan butter

#### Mama's Meatball

Grass-fed beef meatballs, buffalo mozzarella, aged provolone, smoked tomato mayo, warm vodka dipping sauce

# Thee Turkey Club

Honey smoked turkey, crisp applewood bacon, organic white cheddar, rosemary mayo

#### **Adult Grilled Cheese**

Cheddar, provolone, buffalo mozzarella, crispy bacon, sliced tomato, pesto mayo

#### Ham 'N' Swiss

Thinly sliced black forest ham, baby swiss, champagne maple dijon

# The Cubano

Slow roast soffrito pork, black forest ham, crisp dill pickle, baby swiss, yellow mustard, roasted garlic aioli

#### Chicago Philly

Shaved ribeve steak, caramelized sherry onions, mushrooms, merkts cheddar cheese, piquillo red pepper aioli

### Farm to Mouth

Spinach, grilled mushrooms, confit onions, roasted red pepper, aged provolone, creamy goat cheese, smoked tomato relish

# DOUGH BROS PI77AS

**20 inch Hand Tossed NY Pies Cut in 8 Slices** \$28.95

#### CHEESE

House mozzarella, shaved parmesan, red sauce, fine olive oil

#### SAUSAGE

House ground pork, aged provolone, roasted garlic, shaved parmesan, red sauce

#### ARTICHOKE

Roman style artichoke, fresh spinach, aged provolone, fresh mozzarella, white sauce

#### PEPPERONI

Thick cut pepperoni, house mozzarella, shaved parmesan, red sauce

#### MUSHROOM

Wild mushrooms, fresh mozzarella, shaved parmesan, black trufle

#### CARNEUINO

House ground sausage, crisp double-cut bacon, thick cut pepperoni, artisan salami, crushed red pepper flakes

# SOUP

Daily House Made Soup Quart \$28.95 (serves 4-5)

# DESSERT

Cookies, Brownies and more Small \$25.95 (12), Medium \$48.95 (24) Large \$73.95 (40)

#### DRINKS

Vitamin Water, Smart Water, Kombucha, La Croix, Coke, Diet Coke, Natalie's Lemonade

Ready to order? Have a question or a special request? We're ready for you. Give us a shout or send us an email.

Sydnee Alexander | 616-788-3282 | salexander@eatwelldone.com

ALL CATERING ORDERS MUST BE PLACED **48 HOURS IN ADVANCED** 

Please inform of any dietary restrictions or food allergies.