

SOLDIER FIELD

CATERING

MENU



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BREAKFAST BUFFETS

SUNRISE

\$8.50 PER GUEST

Chilled orange, cranberry and apple juice, freshly brewed regular and decaffeinated coffee and specialty tea

THE RUSH HOUR

\$16 PER GUEST

An arrangement of freshly baked fruit breads, pastries, muffins and scones served with butter and fruit preserves

Chilled orange, cranberry and apple juice, freshly brewed regular and decaffeinated coffee and specialty tea

THE HEALTHY HARVEST

\$19 PER GUEST

New York style bagels with low-fat cream cheese

Blueberry, chocolate, cranberry and carrot muffins with fruit preserves

Fresh-cut seasonal fruit display with berries

Make your own yogurt parfait with a selection of yogurt flavors, nuts, dried fruit and granola

Chilled orange, cranberry and apple juice, freshly brewed regular and decaffeinated coffee and specialty tea

RISE AND SHINE

\$23 PER GUEST

An arrangement of freshly baked fruit breads, pastries, muffins and scones served with butter and fruit preserves

Fresh-cut seasonal fruit display with yogurt and berries

Breakfast sandwich: scrambled eggs with bacon and Wisconsin cheddar cheese on French toast

Chilled orange, cranberry and apple juice, freshly brewed regular and decaffeinated coffee and specialty tea

CLASSIC BUFFET

\$32 PER GUEST

An arrangement of freshly baked fruit breads, pastries, muffins and scones served with butter and fruit preserves

Fresh-cut seasonal fruit display with berries

Sweet and healthy cereals with milk

Scrambled eggs served with cheese, thick-sliced bacon strips, country sausage links and breakfast potatoes

Chilled orange, cranberry and apple juice, freshly brewed regular and decaffeinated coffee and specialty tea

SOUTHWESTERN BUFFET

\$28 PER GUEST

An arrangement of freshly baked fruit breads, pastries, muffins and scones served with butter and fruit preserves

Fresh-cut seasonal fruit display with berries

Pepper and onion frittata with ancho chili sauce and scallions

Thick-sliced bacon strips, country sausage links and skillet potatoes with chorizo

Chilled orange, cranberry and apple juice, freshly brewed regular and decaffeinated coffee and specialty tea

HOT CEREAL BREAKFAST

\$28 PER GUEST

Oatmeal, grits and vanilla scented rice porridge served with brown sugar, honey, fresh berries, assorted dried fruit, nuts and preserves to create your own breakfast

Fresh assorted fruit breads and flavored cream cheese

Scrambled eggs, thick-sliced bacon strips, country sausage links and breakfast potatoes

Chilled orange, cranberry and apple juice, freshly brewed regular and decaffeinated coffee and specialty tea

BUFFET ENHANCEMENTS

MADE TO ORDER OMELET STATION

\$10.50 PER GUEST

Farm fresh eggs, egg whites and egg beaters; onions, peppers, mushrooms, ham, tomato, chopped bacon, spinach, cheddar and Swiss cheese

MADE TO ORDER WAFFLE BAR

\$10.75 PER GUEST

Fresh Belgium waffles with your choice of toppings to include warm maple syrup, fresh whipped cream, strawberry sauce, toasted pecans, powdered sugar, chocolate shavings, fresh cut strawberries and whipped butter

DELUXE CREPE STATION (Chef attended)

\$ 12 PER GUEST

Made to Order Crepes with assorted toppings including, fresh whipped cream, chocolate and caramel sauce, berries, chocolate shavings, powdered sugar, lemon, Nutella, peanut butter, vanilla custard and “Crepe Suzette”

****One Chef for every 100 guests as required (\$150 for 2 Hours)****

SAMPLE BREAKFAST MENU

Passed Mini Doughnuts and Mimosas garnished with strawberries

Stadium Smoked Salmon Platter

Maple Black Pepper Glazed with Cucumber Sauce

Petite Bagels with Flavored Cream Cheese

Assorted Danishes, Muffins and Croissants

Tomato & Red Onion Platter

Grilled Asparagus with Portobello Mushrooms

Grilled asparagus with roasted garlic, Portobello mushrooms, Oven dried tomatoes drizzled with extra virgin olive oil and lemon thyme vinaigrette

Omelets Made to Order:

Roasted Red Potatoes, Bacon and Sausage

Waffles Made to Order

Hot Waffles with: Strawberries, Chocolate Shavings, Warm Maple Syrup, Whipped Cream, and Whipped Butter

Carving Station

Brown Sugar Glazed Ham with Brandy Raisin Sauce

Dessert Bar

**Chocolate Dipped Strawberries, Fruit Tarts, Gourmet Brownies,
Chocolate Crème Brule, Strawberry Trifle, Lemon Roulade, Mocha Cup
Mango Diamond, Raspberry Bars, Tiramisu Square, and Fresh Fruit**

Full Bar, Bloody Mary Bar, and Fresh Squeezed Mimosa's Available

LUNCHEON BUFFETS

GOURMET DELI LUNCH BOXES

\$18 PER GUEST

All lunch boxes include a bag of chips, a piece of whole fruit, fresh baked cookie and a bottle of water

Roasted Turkey Sandwich: Oven roasted turkey thinly sliced, served with cheddar, lettuce and tomato on a fresh bakery roll

Mediterranean Vegetable Wrap: Artichoke hearts, roasted red bell peppers, grilled zucchini, marinated olives, lettuce and green onions finished with a pesto mayonnaise on a spinach tortilla

Roast Beef Sandwich: Seasoned roast beef thin slices with provolone, lettuce and tomato served on a bakery fresh roll

Hickory Ham Sandwich: Honey baked ham and Swiss cheese served with lettuce and tomato on a bakery fresh roll

SOLDIER FIELD SANDWICH BUFFET

\$ 28 PER GUEST

An assortment of pre-made sandwiches and wraps to include:

Mediterranean vegetable wrap, gourmet Cubano, California turkey club and black pepper flank steak

Redskin potato salad, mustard seed cole slaw and stadium potato chips

Baskets of whole fruit and assorted fresh baked cookies

CHICAGOLAND DELI

\$26 PER GUEST

Selection of oven-roasted beef, honey baked ham, Genoa salami, turkey breast, Swiss, provolone and cheddar cheese Fresh garden salad with choice dressings, cole slaw, Italian pasta salad and stadium potato chips

Mayonnaise, mustard, dill pickles, vine-ripened tomatoes, lettuce and red onions

A bakery fresh assortment of sliced bread and rolls

Home baked cookies

TASTE OF ITALY BUFFET

\$32 PER GUEST

Minestrone soup, Caesar salad and Caprese salad with tomato, onion, fresh mozzarella cheese and balsamic vinaigrette

Chicken Parmesan and seasonal vegetable medley

Cheese tortellini tossed in pesto cream sauce and baked ziti with Italian sausage and Bolognese sauce

Bakery fresh Tuscan bread display with butter and extra virgin olive oil

Assorted cookies and desserts

SOUTHWESTERN BUFFET

\$28 PER GUEST

Santa Fe Caesar with roast corn, black olives, tomatoes, tortilla crisps and ancho chili dressing

Marinated chicken and grilled skirt steak fajitas with sautéed pepper and onions

Spanish rice, Tex-Mex pinto beans and zucchini with corn and sweet bell peppers

Cheddar cheese, homemade guacamole, sour cream, sliced black olives, jalapeno pepper slices and scallions

Warm flour tortillas, tomatillo salsa verde and fire roasted salsa fresca

Caramel custard and assorted brownies

PICNIC PARTY

\$32 PER GUEST

Grilled chicken and strawberry salad with gorgonzola cheese, candied walnuts and poppy seed vinaigrette

Sugar & spice salmon with wilted watercress and smoked tomato coulis

Black Angus tenderloin on a French baguette with fresh mozzarella, red onion marmalade, arugula and garlic aioli

Cavatapi pasta Florentine with baby spinach, oven roast tomatoes and mushrooms

Grilled seasonal vegetable medley

Bakery fresh Tuscan bread display with butter and extra virgin olive oil

Assorted cookies, brownies and cheesecake

EXHIBITION & CARVING STATIONS

PORK LOIN

\$8.50 PER GUEST

Fire roasted chili and apple crusted pork loin
Served with onion and thyme roasted apples
Whole grain mustard and challah rolls

BREAST OF TURKEY

\$8.50 PER GUEST

Fresh-roasted breast of turkey
Served with cranberry orange compote
Herb ciabatta rolls

BROWN SUGAR AND MUSTARD GLAZED HAM

\$8.50 PER GUEST

Smoked and cured ham with a sweet mustard glaze
Served with Dijon mustard and garlic herb mayonnaise
Pretzel rolls

TENDERLOIN OF BEEF

\$16 PER GUEST

Black pepper and herb roasted tenderloin of beef
Served with Bourbon street horseradish cream and caramelized onions
Assorted gourmet rolls

POTATO BAR

\$8 PER GUEST

Classic mashed potato, Yukon gold crushed potatoes and roast red skin potatoes
A selection of accompaniments to include cheddar cheese, sour cream, chopped bacon, scallions, roasted garlic, broccoli, horseradish and whipped butter

RISOTTO STATION

\$13 PER GUEST

Have your favorite risotto custom made
Choice of ingredients to include: chicken, shrimp, pancetta, peas, asparagus tips, sautéed mushrooms, sweet corn, oven dried tomatoes, fine herbs and asiago cheese

VEGETARIAN STATION

\$8.50 PER GUEST

Grilled vegetables, farm fresh vegetable crudité, roasted red pepper, roast garlic and herb hummus, spinach artichoke dip, giardinara olive tapenade and tomato basil bruschetta served with toasted pita chips and garlic crostini

TUSCAN GARDEN PASTA STATION

\$12 PER GUEST

Farfalle or cavatappi pasta tossed with your choice of sauce and additions to create your custom pasta
Selection to include; Olive oil, marinara or Alfredo sauce, grilled chicken and Italian sausage, spinach, mushrooms, peas, tomatoes, roast peppers and shaved Pecorino- Romano Cheese
Served with soft garlic bread sticks

SUSHI STATION

MARKET PRICE

Featuring Sushi, Sashimi, California and Rainbow Rolls with Soy Sauce, Wasabi and Pickled Ginger

COLD SEAFOOD STATION

MARKET PRICE

Pacific jumbo shrimp, green lipped mussels, chilled oysters and snow crab claws presented on a bed of crushed ice and served with spicy cocktail sauce, horseradish and remoulade sauces

JUNK FOOD STATION

\$13 PER GUEST

Mini Chicago style sausage and cheese pizza, buttery stadium popcorn, Cracker Jacks, French fries , jumbo pretzels with mustard and cheese, sweet and spicy meatballs and onion petals with beer mustard

MINI SLIDER STATION

Your choice of mini sandwiches:

Traditional burger slider

Sloppy Joe

BBQ pulled pork with fried onion

Buffalo chicken

Flank steak with caramelized onions and chimichuri

Lamb burger with feta cheese and olive tapenada

Turkey with raspberry and brie

Special Teams: Select two options

\$11 PER GUEST

Defense: Select three options

\$16 PER GUEST

Offense: Select five selections

\$21 PER GUEST

*****One Chef for every 100 guests as required (\$150 for 2 Hours)**

TAILGATE BUFFET MENU

All buffets are based on a two-hour period

EXTRA POINT: Select one option - **\$28**

SAFETY: Select two options - split equally - **\$31**

FIELD GOAL: Select three options - split equally - **\$33**

TOUCH DOWN: Char Grilled New York Steak Sandwich with choice of one Option- **\$38**

OPTIONS: bratwurst, hamburgers, Chicago Italian beef, Italian sausage, Polish sausage, grilled chicken breast, BBQ chicken, jumbo all beef hot dog

ALL MEALS INCLUDE: bakery fresh rolls, American potato salad, oven baked beans, stadium fried potato chips, dill pickles, assorted cookies, condiments and accompaniments
Soft drinks and bottled water

CULINARY BUFFET DISPLAYS

Farmers' market crudités Served with Ranch Dressing	\$3.50 PER GUEST
Fresh cut seasonal fruit display	\$5.75 PER GUEST
Imported and regional cheese Arrangement with artisan baked crackers, assorted nuts and dried fruit accompaniments	\$6.25 PER GUEST
Antipasto platter Including grilled peppers, zucchini, asparagus, eggplant, olives, specialty cheeses, sliced Italian charcuterie and garnished with pepperoncini, cherry peppers served with crusty Italian breads	\$7.75 PER GUEST

HOT APPETIZERS

PER 100 PIECES

Caramel and spice braised pork belly in a chardonnay poached pear cup	\$389
Chicken lollipop pie	\$389
Roast apple and bleu cheese lollipop pie	\$349
Smoked brisket slider with Wisconsin cheddar cheese and sweet onion honey mustard	\$410
Plum tomato soup shot infused with toasted fennel seeds –provolone grilled cheese skewer	\$349
Lamb meatball skewer with ras el hanout yogurt	\$389
Shepards pie pop tarts with ground lamb and mashed potato	\$389
Truffled mac & cheese bites with butter braised lobster	\$429
Chianti stained risotto bites with blackberries	\$349
White cheddar grit cake with garlic shrimp	\$389
Brie and apple pissaladiere with melted leeks, thyme, crème fraiche and arugala	\$349
Mini lamb burgers with feta cheese and olive tapenada	\$389
Chicken fried lamb chop with black pepper aioli	\$429
Chicken satay with peanut dipping sauce	\$334
Wild mushroom filled pastry puff with bleu cheese and walnuts	\$329
Pulled pork slider with crispy onions and sweet barbeque sauce	\$339
Open faced Rubeen on toasted rye bread with sauerkraut, 1000 island dressing and Swiss cheese	\$339
Coconut Shrimp with cashew raisin chutney	\$369
Pork Pot Sticker with pineapple hoisin dipping sauce	\$334
Roasted Bosc Pear & Brie quesadilla with jalapeno mango salsa	\$329
Garlic and herb cheese stuffed artichoke hearts with Parmesan breading	\$339
Baby spinach and goat cheese pizzettes	\$339
Southwestern Chicken Quesadilla with grilled tomato salsa fresca	\$292
Roasted Baby Vegetable Quesadilla with garlic aioli	\$292
Beef Empanada with zesty poblano chili dipping sauce	\$329
Blue Crab Cakes topped with fennel remoulade	\$379
Crab and risotto poppers with melted leek aioli	\$389
Braised and glazed pork belly slider with apricot and cheddar on challah	\$379
Moroccan chicken sliders with carrot almond slaw and harissa yogurt	\$349
Crawfish white cornbread with charred scallion and goat cheese butter	\$289
Kobe burger slider with cambozola bleu cheese, bacon and micro greens on a pretzel bun	\$389

COLD APPETIZERS

PER 100 PIECES

Pastrami salmon gravlox on a goat cheese and chive biscuit with whole grain mustard	\$339
Tomato brulee tartlet with fresh mozzarella topped with micro arugula and walnut oil	\$329
BLT – pancetta, lobster and tomato on toasted sour dough bread with chili mayonnaise	\$369
Cheese course crostini – bleu cheese, truffled honey, marcona almonds and port soaked currents	\$329
Truffled bacon and egg salad on a petite butter croissant	\$329
New Mexican chili dusted brioche with smoked chicken and chili mango ketchup	\$339
Ahi tuna BLT slider with hardboiled egg, pancetta, tomato and arugula on ciabatta	\$369
Cauliflower and beet shooter with goat cheese	\$339
Beef tenderloin crostini with roast tomato tarragon relish and garlic cognac aioli	\$410
Smoked salmon crepe roulade with dill cream cheese and pickled red onions	\$334
Thai crab salad in a wonton cup with chili basil relish	\$362
Chicken & braised fennel barquette with saffron aioli	\$334
Prosciutto wrapped asparagus with white truffle oil and asiago cheese	\$336
Asian chicken and vegetable lettuce wraps with soy ginger dipping sauce	\$334
Coriander crusted lamb loin on a gauffrette potato with roast vegetable ratatouille	\$389
Artichoke hearts stuffed with eggplant caponata and toasted pine nuts	\$336
Gorgonzola cheese mousse with toasted walnuts on a raisin toast	\$289
Grilled pear with gorgonzola, prosciutto and basil skewer with balsamic glaze	\$326
Roma Tomato Bruschetta with shaved pecorino romano cheese on a garlic crostini	\$289
Lobster salad with coleslaw and Old Bay	\$410
Ahi tuna cones with wasabi cream, pickled ginger and tobiko	\$369
Skewers of grape tomato, fresh mozzarella cheese, artichoke heart and a tortellini with basil and balsamic	\$339
Shrimp and cilantro salad stuffed tomato with orange and jicama slaw	\$339

STADIUM APPETIZERS

PER 100 PIECES

Buffalo chicken wings with bleu cheese dipping sauce	\$196
Barbecue chicken wings	\$196
Asian sweet chili chicken wings	\$196
Home-style breaded chicken tenders with honey mustard dipping sauce	\$232
Jalapeno Poppers with salsa roja	\$242
Mini cheese pizzas	\$292
Mini sausage pizzas	\$292
Mini hot dogs topped with all the Chicago favorite condiments	\$326
Mini Hamburgers with caramelized onions and slider sauce	\$389
Warm soft pretzel nuggets with cheese sauce	\$298
Buttery stadium popcorn bags	\$159
Nuts on Clark popcorn bags (caramel and cheese)	\$334

SOLIDER FIELD SPECIALTY PLATED DINNER

Dinner includes your choice of salad, vegetable, potato or grain, rolls and dessert

Selection not limited to listed options;

MEAT

Filet Mignon	\$74 PER GUEST
Charbroiled Prime Black Angus 10oz NY Strip Steak	\$68 PER GUEST
Thick Center-Cut Pork Chop	\$59 PER GUEST

FISH

Stripped Sea Bass	\$66 PER GUEST
Atlantic Salmon	\$64 PER GUEST

POULTRY

French cut chicken breast	\$54 PER GUEST
Boneless Skinless Chicken Breast	\$48 PER GUEST

COMBINATION PLATE

Petite Filet and Seasonal Fish	\$78 PER GUEST
Petite Filet and Jumbo shrimp Skewer	\$72 PER GUEST
Petite Filet and Marinated Chicken Breast	\$69 PER GUEST

VEGETARIAN

Lentil and mixed grain "chop" <i>with wilted greens and horseradish – tabini sauce</i>	\$54 PER GUEST
English pea risotto cakes <i>with farmers market vegetables, garlic and wild mushroom sauté, basil parmesan cream</i>	\$54 PER GUEST
Polenta Napoleon <i>with braised greens, artichokes, caramelized baby leeks, fontina cheese and smoked tomato coulis</i>	\$52 PER GUEST
Marmalade glazed tofu <i>with lemon pearl couscous, ginger kale and toasted almonds</i>	\$58 PER GUEST

SALAD SELECTION

Baby green garden salad with carrots, grape tomatoes, cucumber and Ranch dressing
Classic Caesar salad
Frissee and baby spinach with Mandarin orange, strawberries, gorgonzola cheese and lemon thyme vinaigrette

VEGETABLE SELECTION

Roasted Asparagus Bundles & Bell Peppers
Grilled seasonal vegetable medley
Green beans with oven dried tomatoes

SAMPLE PLATED MENU

PASSED HORS D' OEUVRES

Smoked Salmon Pizza

Potato Galettes – Sturgeon Caviar

Ahi Tuna Tartar

Crispy Wonton Chip Chive Oil

Gorgonzola Mousse on a Raisin Toast

Toasted Hazelnut

Pan Seared Scallops

Spicy Golden Raisin Chutney – Crispy Leeks

Bamboo Steamed Prawns

Lemon Grass Basil & Fresh Mint Drizzle

Moroccan Patty

Brioche Crostini- Caramelized Cauliflower

Slow Roasted Pork Tenderloin

Roasted Tomatoes & Green Olive Salsa

SOUP COURSE

Celery Root & Fresh Corn Shooter

Lobster fritter salad

SALAD

Lola Rosa Baby Spinach and Frisee,

Grape Tomatoes, Cucumbers, Walnuts and Boursin Crouton with Champagne Vinaigrette

INTERMEZZO

Granny Smith Apple Sorbet

ENTRÉE

Petite Filet and Wild Stripped Bass

Filet finished in a Pinot Noir Reduction, Bass topped Lemon Caper Sauce

Asparagus, Red & Yellow Pepper Bundles

Dauphines Potatoes with Fresh Herbs

DESSERT

Chocolate Duo

Raspberry and Chocolate Ganache Tower with Chocolate Wedge and Fresh Raspberries

SWEET TOOTH

DESSERT CARTS

MINIS:

\$ 14 PER GUEST

Assortment to include: lemon squares, mini bundt cakes, brownies, cheesecakes, fruit tartlets, bakery fresh cookies and mini cup cakes

MONSTERS:

\$ 18 PER GUEST

Heaven and Hell Cake, White Chocolate Raspberry Cheese Cake, Chocolate Decadence Cake, Individual Oreo Cheese Cakes, Cocoa Cow Bar, Chocolate Covered Strawberries, Seven Layer Bars, Tiramisu, Chocolate Brownies, Fruit Tarts, Candy Apples, Unicorn Lolli Pops and Cupcakes

CHOCOLATE FOUNTAIN STATION

\$ 12 PER GUEST

Milk or White Chocolate with Fresh Fruit, Gummy Bears, Oreo Cookies, Rice Crispy Treats, Fortune Cookies, Twinkies, Marshmallows, Pretzels, and Pound Cake

(Rental Charge \$500)

CANDYLAND

\$ 11 PER GUEST

Lemonheads, Skittles, M&Ms, Licorice, Jelly Bellies, Swedish Fish, Snickers, Sweet Tarts, Whoppers, Dots, Air Heads, Cotton Candy, Lolli Pops, and Gum Balls

(Special Requests available)

CREPE STATION

\$ 12 PER GUEST

Made to Order Crepes with assorted toppings including, fresh whipped cream, chocolate and caramel sauce, berries, chocolate shavings, powdered sugar, lemon, Nutella, peanut butter, vanilla custard and "Crepe Suzette"

(Chef attended)

CHOCOLATE DELIGHT

\$ 12 PER GUEST

White Chocolate Raspberry Cheese Cake, Chocolate Brownies, Chocolate Covered Strawberries, Chocolate Decadence Cake and Chocolate Chip Cookies/ Presented in Candy Jars: Malt Balls, Chocolate Covered Pretzels, Chocolate Covered Raisins, and M&Ms

SUNDAE BAR

\$ 8.50 PER GUEST

Chocolate, vanilla and strawberry ice cream.

Toppings include strawberry, chocolate and caramel sauce; wafer cookies, maraschino cherries, chopped nuts, whipped cream, sprinkles, chopped snicker and fresh strawberries

Fresh vanilla scented waffle bowls

(Chef attended)

STROLLING SWEETS

\$ 14 PER GUEST

(All sweets will be passed and offered to guest)

Mini milk shakes, fruit kebabs, chocolate mousse cups, bite size cheesecake, chocolate covered caramel corn and assorted mini pastries

BEVERAGES

BEVERAGE PACKAGE

\$ 9 PER GUEST

Fresh Coffee, Decaffeinated, Tea, Assorted Soft Drinks, Bottled Water and Milk

COFFEE STATION

GRANDE:

\$ 5 PER GUEST

Regular and Decaffeinated Coffee served with Whipped Cream, Sweetener, Chocolate Shavings, Rock Candy Sticks, and Cinnamon Sticks

VENTI:

\$ 8 PER GUEST

Hot Chocolate, Regular, and Decaffeinated Coffee served with Whipped Cream, Sweetener, Chocolate Shavings, Rock Candy Sticks, Cinnamon Sticks, Flavored Coffee Syrups, Powdered Donut Holes, Chocolate Shot Glasses, Cordials available on consumption (Baileys, Amaretto, Grand Marnier, Tequila, Kahlua, and Frangelico

(Bartender attended)

**** All Coffee Stations can be made into To-Go stations with car friendly cups and lids**

MARTINI STATION

\$ 10 PER GUEST

Dirty Martini, Green Appletini, Cranberry Fizz, Lemon Drop, Chocolate Martini, Cosmopolitan, Blueberry Creamsicle, Watermelon, and Bear-Tinis

(Price based on Consumptions or \$10 per guest additional)

**** Ice Sculpture with Logo or design of your choice (\$400-\$500)**

PREMIUM BAR PACKAGE

\$40 PER GUEST

Jack Daniels, Jim Beam, Seagram 7, Tanquerary, Bacardi, Silver, Captain Morgan's, Dewars, Jose Cuervo, Absolut, Amaretto Di Sarona, Bailey's, Kahlua, M&R Dry Vermouth, M&R Sweet Vermouth, Cointreau, Heineken, Amstel, MGD, Lite, Sharps, Copperidge Chardonnay and Copperidge Cabernet *(Special Requests Available)*

(Four Hours and Each Additional Hour \$9)

BEER AND WINE PARTY

\$35 Per Guest

House Chardonnay, Cabernet, White Zinfandel, Imported Beer, Domestic Beer, Soft Drinks, and Bottled Water

(Four Hour Package \$35 per Person / Each Additional Hour is \$7)

Bars are available on Consumption, Package and Cash

WHITE WINE LIST

CHAMPAGNE AND SPARKING WINE

Korbel Champagne	\$35 PER BOTTLE
Moet & Chandon White Star Champagne	\$95 PER BOTTLE
Dom Perignon	\$200 PER BOTTLE

CHARDONNAY

Columbia Crest Two Vines	\$30 PER BOTTLE
Penfolds Rawson's Retreat	\$27 PER BOTTLE
Meridian	\$31 PER BOTTLE
Robert Mondavi Private Selection-	\$39 PER BOTTLE
Kendall-Jackson Vintner's Reserve	\$39 PER BOTTLE
Chateau St. Jean	\$44 PER BOTTLE
Gallo Sonoma	\$44 PER BOTTLE
Franciscan Oakville	\$52 PER BOTTLE
La Crema-	\$48 PER BOTTLE
Robert Mondavi Carneros	\$65 PER BOTTLE
Cakebread Cellars	\$85 PER BOTTLE

ALTERNATE WHITES

Beringer White Zinfandel	\$22 PER BOTTLE
Chateau Ste. Michelle Riesling	\$35 PER BOTTLE
Ecco Domani Pinot Grigio	\$42 PER BOTTLE
Dryland's Marlborough Sauvignon Blanc	\$48 PER BOTTLE
Santa Margherita Pinot Grigio	\$58 PER BOTTLE
Caymus Conundrum Meritage	\$65 PER BOTTLE

RED WINE LIST

CABERNET SAUVIGNON

Columbia Crest Cabernet	\$30 PER BOTTLE
Penfolds Rawson's Retreat	\$27 PER BOTTLE
Robert Mondavi Private Selection	\$39 PER BOTTLE
Chateau Ste. Michelle	\$44 PER BOTTLE
Gallo Sonoma	\$49 PER BOTTLE
Kendall-Jackson Vintner's Reserve	\$51 PER BOTTLE
Stag's Leap	\$75 PER BOTTLE
Chimney Rock Reserve	\$99 PER BOTTLE
Jordan Alexander Vally	\$109 PER BOTTLE
Caymus	\$150 PER BOTTLE
Far Niente	\$240 PER BOTTLE

MERLOT

Columbia Crest Two Vines	\$32 PER BOTTLE
Blackstone	\$33 PER BOTTLE
Sterling Vintner's Collection	\$40 PER BOTTLE
Beringer Founder's Estate	\$37 PER BOTTLE
Robert Mondavi Private Selection	\$43 PER BOTTLE
Estancia	\$48 PER BOTTLE
Ferrari Carrano	\$58 PER BOTTLE
Freemark Abbey	\$65 PER BOTTLE
Kenwood-Jack London Series	\$88 PER BOTTLE

SOLDIER FIELD CATERING

GENERAL INFORMATION

PLEASE TAKE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES

Contract Policies

A 75% deposit and signed food & beverage contract is due 30 Days prior to your event. The final guarantee is required seven (7) business days prior to the event by check or credit card. All monies due to SportService will accrue 1.5% interest 30 days after the date of the invoice and every month thereafter. Tax Exempt Certificates must be provided during initial booking.

Guarantees

The catering sales team must be advised of exact numbers of guests attending your event no later than 12:00pm (noon), seven (7) business days prior to the start of your function. Three (3) days prior to the event date by 12:00pm (noon), the client has the ability ONLY increase the numbers of guests. Any functions over 500 guests will require a 30-Day notification. This number will constitute the guarantee and not be subject to reduction. SportService will provide meals for 5% over the guarantee, up to a maximum of 30 meals (The client will be charged for the consumption of the overage).

Taxes and Service Charges

The applicable City and State Tax of 11.25% will apply to all Food, Beverage, Labor, Equipment Rentals and Service Charges and 20% service Charge will be applied to your final bill.

Banquet Plans

Banquet Service is presented at a ten place setting per table. Exact table counts are due 48 hours prior to your event. SportService provides white table cloths and black napkins for all events free of charge. Other linen colors and designs are available for rental at an additional charge.

Food & Beverage Regulations

SportService is the Exclusive Caterer for Soldier Field. All Food and Beverage intended for consumption in this facility must be purchased through SportService. No Food & Beverage may be brought into or removed from the facility. SportService, as a Licensee holder, is responsible for the Administration of the Sale and Service of Alcoholic Beverages in accordance with the Laws and Regulations of the State of Illinois and the City of Chicago. All beer, wine and liquor must be supplied by SportService and consumed on the premises.