

A La Carte Dinners

Appetizers

Southwestern Grilled Shrimp Cocktail

served with a cilantro lime cocktail sauce

\$11.00 per person

Chilled Tuna Medallions

with mixed greens, pickled ginger and wonton threads accompanied by a tamari wasabi vinaigrette

\$13.00 per person

Asian Smoked Salmon

with mixed greens, chives, and a sesame ginger vinaigrette

\$13.00 per person

Lobster Ravioli

twin large lobster ravioli with a citrus cream sauce and a diced mango garnish

\$13.00 per person

Crab, Avocado and Roast Corn Cocktail

served in a martini glass with a crisp corn tortilla

\$12.00 per person

Shrimp, Scallop and Lobster Ceviche

served in a martini glass

\$12.00 per person

Soups

Carrot Ginger Soup

Chicken Tortilla Soup

Chilled Gazpacho

Amish Style Chicken and Corn Soup

Curried Apple Squash Soup
with lime zest

Tunisian Vegetable and Bean Soup

Cream of Tomato Soup
with rice and fresh basil

\$6.50 per person as a third course

\$5.00 per person as a fourth course

Intermezzo

Blackberry Cabernet

Blood Orange

Coconut

Pear

Pomegranate

served in a frosted glass

\$4.50 per person



Navy Pier Catering

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Salads

Spinach and Endive Salad

Stilton cheese, pepper bacon, and a dried cherry vinaigrette

\$9.00 per person

Beet Salad

mixed greens, baby arugula, julienne beets, toasted hazelnuts, goat cheese and a lemon white balsamic vinaigrette

\$9.00 per person

Mediterranean Salad

mixed greens, oven roasted tomatoes, feta cheese, eggplant croutons and a lemon basil vinaigrette

\$9.00 per person

Asian Pear Salad

mixed greens, candied pecans, and a sesame soy ginger vinaigrette

\$9.00 per person

Fennel Salad

mixed greens, shredded fennel, julienne sun-dried tomatoes, pine nuts, and shredded parmesan with a white balsamic vinaigrette

\$9.00 per person

Fig and Prosciutto Salad

mixed greens, baby arugula, dried figs, prosciutto, grape tomatoes, shaved parmesan and a white balsamic vinaigrette

\$9.00 per person

Grilled Asparagus Salad

fresh grilled asparagus served chilled with shredded parmesan, crispy prosciutto, and diced red peppers on bibb lettuce with a balsamic vinaigrette

\$9.00 per person

Michigan Farm Stand Salad

mixed greens and chopped romaine with dried cherries, walnuts and fuji apples in a green apple white balsamic vinaigrette

\$9.00 per person

Upgraded Bread Service

Standard bread basket includes four varieties of dinner rolls, served with individual sweet cream butter rosettes

Upgraded bread service includes all of the above plus crispy breadsticks, assorted focaccia, flatbread crackers, and your choice of pesto butter or honey almond butter

\$1.00 per person



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Entrée Selections

Brie and Pear Stuffed Chicken Breast
with lobster macaroni and cheese and seasonal
vegetables
\$36.00 per person

Roast Madeira Chicken Breast
with wild mushroom bread pudding and seasonal vegetables
\$36.00 per person

Asparagus and Crab Stuffed Chicken Breast
sautéed and served with a chive lemon cream sauce,
mediterranean mashed potatoes and seasonal
vegetables
\$39.00 per person

Charcuterie Chicken Breast
stuffed with crispy smoked turkey bacon and vegetable
ratatouille, served with a crimini mushroom cream
sauce, calico rice and seasonal vegetables
\$36.00 per person

**Serrano Ham and Dried Fig
Stuffed Chicken Breast**
served with olive vegetable rice and seasonal
vegetables
\$39.00 per person

Mushroom and Artichoke Stuffed Chicken Breast
with garlic ratatouille whole grains and seasonal
vegetables
\$36.00 per person

**Cranberry Pecan Stuffed Chicken Breast and
Crab Cake**
served with winter rice blend and seasonal vegetables
\$44.00 per person

Chicken and Tilapia
roasted chicken breast with a Madeira glaze and
pan-seared tilapia with a roasted vegetable ratatouille,
served with gratin dauphinoise potatoes and seasonal
vegetables
\$42.00 per person

**Sesame Lemon Chicken Breast
and Teriyaki Shrimp**
with fried rice and seasonal vegetables
\$41.00 per person



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Entrée Selections

Pineapple Glazed Tilapia and Teriyaki Sesame Chicken Breast

with a cilantro mint salsa, soy ginger basmati orzo, and seasonal vegetables

\$40.00 per person

Italian Stuffed Chicken and Tortellini

capicola, portabella, fontina and focaccia stuffed chicken breast with beef and veal tortellini marinara served with seasonal vegetables

\$40.00 per person

Beef Short Ribs and Ravioli

braised beef short ribs with cipriani sauce, served with cheese ravioli in garlic and olive oil and seasonal vegetables

\$39.00 per person

Petite Filet of Beef and Stuffed Chicken Saltimbocca

stuffed with prosciutto and sage, served with a merlot demiglaze and a white wine sage cream sauce accompanied by sour cream and chive mashed potatoes and seasonal vegetables

\$49.00 per person

Grilled Italian Chicken and Atlantic Salmon

with a lemon beurre blanc, parmesan risotto cake and seasonal vegetables

\$43.00 per person

Beef Short Ribs and Crab-Stuffed Shrimp

with a wild mushroom demiglaze and garlic butter, bacon and gorgonzola mashed potatoes and seasonal vegetables

\$44.00 per person

Petite Filet of Beef and Caribbean Tilapia

with a gorgonzola cream sauce and a fruit salsa, broccoli cheddar mashed potatoes and seasonal vegetables

\$49.00 per person

Petite Filet of Beef and Crab Cake

with a lobster demiglaze and creole mustard aioli, roasted lemon garlic mashed potatoes and seasonal vegetables

\$55.00 per person

Petite Filet of Beef and Grilled Mahi Mahi

wild mushroom demiglaze, red and green tomato salsa, white cheddar mashed potatoes and seasonal vegetables

\$57.00 per person



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Petite Filet of Beef and Herb-Seared Halibut
with a four peppercorn sauce and a Dijon mustard aioli, garlic mashed potatoes and seasonal vegetables
\$57.00 per person

Soy-Ginger Braised Beef Short Ribs and Honey-Glazed Salmon
with macadamia nuts, wild rice blend and seasonal vegetables
\$44.00 per person

Stroganoff-Style Short Ribs and Tilapia
served with vegetable ratatouille, buttered gnocchi and seasonal vegetables
\$41.00 per person

Macadamia Nut Encrusted Grouper and Vesuvio Shrimp
with a lemon cream sauce, dried cranberry mashed sweet potatoes, and seasonal vegetables
\$48.00 per person

Grilled New York Strip Steak
12-ounce strip steak served with chimichurra sauce, wild mushroom mashed potatoes and seasonal vegetables
\$54.00 per person

Beef Short Ribs and Sea Bass
port wine pepper demiglaze, cilantro lime cream sauce, herbed mushroom rice and seasonal vegetables
\$54.00 per person

Osso Bucco Ravioli and Pesto Crusted Tilapia
with a chianti red gravy and green beans with red peppers in garlic oil
\$41.00 per person

Lobster Ravioli and Crab Cake
with a citrus cream sauce, beluga rice blend and seasonal vegetables
\$41.00 per person

Jumbo Beef and Veal Tortellini and Pesto Shrimp
with a chunky tomato basil sauce, broccoli and julienne carrots
\$42.00 per person

Peach Marmalade Glazed Salmon
with almond raisin couscous and seasonal vegetables
\$43.00 per person



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Entrée Selections

Vegetarian Alternatives

Farfalle Pasta

with asparagus, shiitake mushrooms, snow peas, shaved parmesan cheese and olive oil

\$29.00 per person

Grilled Vegetable au Gratin

a variety of grilled vegetables topped with puff pastry and cheddar parmesan bread crumbs

\$29.00 per person

Stuffed Portabella Cap

with artichokes, mushrooms, and roasted red pepper on a polenta crouton with broccoli cheddar sauce

\$29.00 per person

Vegetable Risotto

with baby zucchini, red peppers, asparagus and scallions

\$29.00 per person

Eggplant Napoleon

spinach, ricotta, crimini mushrooms and a fresh marinara sauce

\$29.00 per person

Three Cheese Ravioli

with a cipriani cream sauce and seasonal vegetables

\$29.00 per person

Spinach Lasagna

with bechamel sauce and toasted panko

\$29.00 per person

If no vegetarian meal is pre-ordered, the Chef's choice vegetarian meal will be prepared.

Unless otherwise specified, we prepare 3% of the guaranteed guest count as vegetarian meals.



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Dessert Selections

Chocolate Flourless Cake

chocolate chiffon cake with a chocolate mousse filling

\$9.00 per person

Caribbean Torte

coconut cake with mango jelly, pineapple compote and vanilla chocolate mousse

\$9.50 per person

Hazelnut Royale

hazelnut wafer cake with a layer of crunchy hazelnut cream and dark chocolate mousse

\$9.50 per person

Raspberry Chocolate Torte

fresh raspberry puree and dark chocolate mousse layered on raspberry infused chocolate sponge cake

\$9.50 per person

Rising Sun Torte

sweet, buttery tart shell filled with yuzu custard and topped with a mango mousse dome and yuzu coulis

\$9.50 per person

Tiramisu Torte

vanilla sponge cake with coffee syrup, layered with a light mascarpone cream and dusted with cocoa powder

\$9.50 per person

Triple Chocolate Cake

chocolate sponge cake layered with white, milk and dark Bavarian cream

\$9.50 per person

Carrot Cake Torte

layered carrot cake with a hint of cinnamon, walnut and pineapple, iced with butter cream

\$9.50 per person

Key Lime Tart

sweet, buttery tart filled with key lime mousse and topped with key lime jelly

\$9.50 per person

Chocolate Lava Cake

with chocolate ganache, garnished with whipped cream and fresh strawberry

\$9.00 per person

Add a custom-designed chocolate coin (can include your logo) to your dessert

\$3.00 additional per person



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