



GROUP DINING

Available for groups of 15 or more with a scheduled tour

ART
INSTITUTE
CHICAGO

WELCOME

Thank you for considering Group Dining for your upcoming visit!

Whether you're planning an outing for an organization, corporate clients, alumni, club, or tour group, we are sure to exceed your expectations. Group Dining is available for groups of 15 with a scheduled tour. Menus include coffee, tea, tax, and gratuity. Bottled beverages, wine, and specialty items are available upon request.

Bon Appétit, the Art Institute of Chicago's premier on-site catering company, is known for its culinary expertise and commitment to socially responsible practices. For the well-being of our guests, communities, and the environment, our food—bursting with flavor and nutrition—is prepared from scratch using authentic ingredients.

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CLASSIC LUNCHEON

Tablesides service includes one server per 15 guests.
Menu includes coffee, tea, tax, and gratuity.

- STANDARD | Select one salad and one dessert \$30 per guest
UPGRADE | Add salmon or chicken to salad selection \$10 per guest
PREMIER | Select one salad, one entrée, and one dessert \$52 per guest

SALADS

The BLT

Iceberg lettuce, applewood-smoked bacon, diced cherry tomatoes, tarragon buttermilk dressing

Mediterranean

Mixed greens, cucumbers, pickled onions, olives, roasted red peppers, chickpeas, feta, Greek vinaigrette

Wedge Caesar

Roasted cherry tomatoes, hard-boiled eggs, cracked black pepper, garlic croutons, Caesar dressing

ENTRÉES

Grilled Marinated Hanger Steak

Squash, roasted potatoes, roasted red pepper coulis

Pan-Seared Lake Trout

Wild rice pilaf, seasonal vegetables

Museum Penne Primavera

Baby spinach, ratatouille, cow's milk cheese, fried shallots

Seared Free-Range Chicken

Seasonal local vegetable ragout, lemon pepper jus

DESSERTS

Chocolate Mousse

Caramel sauce, berries

Seasonal Fruit Tart

Lemon curd

Ricotta Cheesecake

Chantilly, seasonal coulis

Vanilla Crème Brûlée

Fresh seasonal berries

SANDWICH STATION

Self-service includes one station attendant per 30 guests.
Menu includes coffee, tea, tax, and gratuity.

MOVEABLE FEAST

Includes sandwich, chips, apple, and mixed garden salad with seasonal vinaigrette

Minimum order of 10 per selection \$20 per guest

Turkey, Swiss cheese, baguette

Naturally cured ham, cheddar, baguette

Chicken salad, croissant

Roast beef, cheese, wheat bread

Italian vegetables, fresh mozzarella, seasonal aioli, wheat wrap

WRAP BUFFET

Includes wrap, two sides, and assorted cookies

Select three wraps per buffet \$36 per guest

Turkey, bacon, lettuce, tomato, lemon mayonnaise

Roasted beef, caramelized onions, horseradish cream

Roasted vegetables, spinach, Boursin cheese

Artichoke, grilled portabella, roasted red pepper, goat cheese

Tuna salad, lettuce, tomato

Chicken Caesar salad, croutons, parmesan, romaine

SIDES

Housemade pasta salad and coleslaw

DESSERT

Assorted cookies and brownies

SWEET and SAVORY EXHIBITIONS

Self-service includes one station attendant per 30 guests.

Minimum of 25 guests per selection required.

Menu includes coffee, tea, tax, and gratuity.

SWEET PLATTERS

GOURMET COOKIES | select three \$8 per guest

Double chocolate, oatmeal, peanut butter, sugar, white chocolate and pecan,
chocolate chip

ARTISAN BARS | select two \$12 per guest

Lemon, seasonal fruit crumble, granola, almond coconut, brownies, congo

ART IN MINIATURE | select three \$15 per guest

Deconstructed s'mores, cheesecake lollipops, layered mousse cups,
spiced doughnuts, flourless chocolate cake, fruit tartlet

SIGNATURE ART IN MINIATURE | select three \$18 per guest

Key lime tartlets, chocolate raspberry tartlet, ganache tartlet, coconut bites
ginger carrot cake cupcake with seasonal buttercream,
red velvet cupcake with cream cheese frosting

SAVORY PLATTERS

DIPS and SPREADS \$10 per guest

Roasted red pepper hummus, artichoke and spinach dip,
spicy romesco, herbed goat cheese, crackers, pita

FARMER'S MARKET CRUDITÉ \$12 per guest

Seasonal vegetable selection, buttermilk herb dip, chipotle aioli

ANTIPASTO \$14 per guest

Salami, mortadella, pepperoni, hot coppa, ham, artichokes, tomatoes,
roasted red peppers, green olives, mozzarella, provolone, crackers

ASSORTED CHEESE \$14 per guest

Seasonal and domestic variety, Carr's Table Water Crackers, dried fruit, honey

TEA MENU

Self-service includes one station attendant per 30 guests.
Minimum of 25 guests required.

CLASSIC TEA

Select one scone, three tea sandwiches, and three art in miniatures \$23 per guest

ASSORTED TEA

Black, green, herbal, decaffeinated

SCONES | select one

Golden raisin, cheese and herb, chocolate, seasonal berry

Includes sweet cream butter, preserves

TEA SANDWICHES | select three

BLT: pepper bacon, sun-dried tomato, arugula

Smoked salmon, cucumber, crème fraîche

Curried egg salad, radish sprouts

Turkey, herb chèvre, spinach

Cucumber, lemon ricotta, roasted apples

Roasted pear, whipped bleu cheese, raisin bread

ART IN MINIATURE | select three

Deconstructed s'mores, cheesecake lollipops, layered mousse cups

Spiced doughnuts, flourless chocolate cake, fruit tartlet

HORS D'OEUVRES DISPLAY

Self-service includes one station attendant per 30 guests.
Minimum of 25 guests; 25 piece per platter

AMBIENT

Jerk chicken, mango salsa, plantain chip	\$4.25 per piece
Cherry tomatoes, mozzarella, fresh basil, olive oil, crostini	\$4.25 per piece
Artichoke, spinach, cheese, phyllo roll, lemon aioli	\$4.25 per piece
Leek hush puppy, seasonal confiture	\$4.25 per piece
Seasonal squash caponata, ricotta, crostini	\$4.25 per piece
Roasted pear, lemon-honey ricotta, cinnamon-raisin crostini	\$4.25 per piece
Mozzarella, tomato, artichoke, basil, balsamic	\$4.25 per piece

HOT

Miniature crab cake, cajun aioli	\$4.25 per piece
Mushroom arancini, parmesan, romesco	\$4.25 per piece
Panko-crusted crispy shrimp, apricot, pineapple compote	\$4.25 per piece

BEVERAGES

PREMIUM BOTTLE BEVERAGE \$4.00 each

Illy Issimo iced cappuccino
Assorted Vitamin Water
Saratoga still water
Saratoga sparkling water
Neuro Water

SOFT DRINKS \$3.00 each

Assorted Coca-Cola products (Coke, Diet Coke, Sprite)

HOUSEMADE \$3.00 per guest

Lemonade
Agua fresca
Iced tea