



blue plate

2021 Chicagoland Admin Awards LIVE!
Catering Menu

OPTION 1

Spring Herb Crumb Dusted Filet of Beef

Baby Red and Green Romaine, Shaved Midnight Moon Cheese,
Roasted Garlic-Parmesan Vinaigrette, Poached Fingerling Potatoes, Haricot, Grape Tomatoes

Spring Herb Crumb Dusted Filet of Beef, Wild Morel Gnudi, Red Wine Bordelaise,
Mushroom Conserva, Butter Poached Baby Turnips, Fava Beans

Mini Baguette Roll with Whipped Butter

Buttermilk Vanilla Bean Panna Cotta, Strawberry Rhubarb Jelly, Honey Toasted Granola

OPTION 2

Pecan Crusted Chicken Breast

Local Burrata Cheese, Lemon Vinaigrette, Pistachio Dust, Sugar Snap Peas,
Watermelon Radish, Muscat Saba, Tangerine Lace

Pecan Crusted Chicken Breast, Dijon Apricot Glaze,
Harissa Roasted Baby Carrots, Semolina Cous Cous, Wilted Red Chard, French Beans,
Blistered Grape Tomatoes

Mini Baguette Roll with Whipped Butter

Polenta Lemon Olive Oil Cake, Whipped Honey Mascarpone, Candied Lemon, Fresh Strawberries

OPTION 3

Spring Vegetable Ratatouille

Baby Arugula, Cherry Tomatoes, Artichoke Hearts, Hearts of Palm, Fresh Tarragon Vinaigrette

Shitake and Parmesan Fritters, Wilted Spinach, Spring Vegetable Ratatouille,
Green Pea Shoots, White Miso Polenta Fries

Mini Baguette Roll with Whipped Butter

Brown Butter Almond Cream, Assorted Berries, Lemon Creme Anglaise,
Almond Brittle, Whipped Topping