



SOLDIER FIELD CATERING MENU

1410 S. MUSEUM CAMPUS DRIVE
CHICAGO, IL 60607

CATERING DEPARTMENT
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Catering Sales Manager
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BREAKFAST BUFFETS

SUNRISE

\$ 8.50 PER GUEST

Chilled Orange and Grapefruit Juice, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Tea.

THE RUSH HOUR

\$14 PER GUEST

Chilled Orange and Grapefruit Juice, Freshly Brewed Regular and Decaffeinated Coffee, Specialty Tea, Croissants, Assorted Danish Pastries and Muffins served with Butter and Fruit Preserves

THE HEALTHY HARVEST

\$18 PER GUEST

Chilled Orange and Grapefruit Juices, Blueberry, Chocolate Chip and Cranberry Muffins with Fruit Preserves, New York Style Bagels with Low-Fat Cream Cheese, Fresh-Cut Melon and Berries, Fruit Yogurt and Granola with Assorted Toppings, Freshly brewed Regular and Decaffeinated Coffee and Specialty Tea.

RISE AND SHINE

22 PER GUEST

Chilled Fresh Orange and Grapefruit Juices, Assorted Danish and Fruit Muffins, Fresh-cut Melon and Berries and Fruit Yogurt, Sweet and Healthy Cereals with Milk, Breakfast Sandwich: Scrambled Eggs with Roasted Red Pepper and Wisconsin Cheddar Cheese and Black Forest Ham on Croissant, Freshly Brewed Regular and Decaffeinated Coffee and Specialty Tea.

CLASSIC BUFFET

\$26 PER GUEST

Chilled Orange and Grapefruit Juices, Danish Pastries and Croissants, Butter and Fruit Preserves, Sliced Fruit and Berries, Sweet and Healthy Cereals with Milk, Scrambled Eggs served with Cheese, Thick-Sliced Bacon Strips and Country Sausage Links, Breakfast Potatoes, freshly brewed Regular and Decaffeinated Coffee and Specialty Teas

Additional Selections:

Southern Buttermilk Biscuits with Country Gravy

\$3.15 PER GUEST

Hickory Smoked Bacon and Sausage Links

\$4.20 PER GUEST

Made to Order Omelet Station

\$7.35 PER GUEST

Made to Order Waffle Station

\$5.25 PER GUEST

Carving Station Brown Sugar Glazed Ham

\$6.30 PER GUEST

Chef Attended Additions

\$150 CHEF FEE

SAMPLE BREAKFAST MENU

Passed Mini Doughnuts and Mimosas garnished with strawberries

Scottish Smoked Salmon Platter

(Caper, Egg White, Egg Yolk, Red Onions,)

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)

Omelet Station

Omelets Made to Order:

Roasted Red Potatoes, Bacon and Sausage

(Chef Attended)

Waffle Station

Hot Waffles Made To Order with: Strawberries, Chocolate Shavings, Warm Maple Syrup, Fresh Whipped Cream, and Whipped Butter

(Chef Attended)

Carving Station

Brown Sugar Glazed Ham with Brandy Raisin Sauce

Dessert Bar

Chocolate Dipped Strawberries, Fruit Tarts, Gourmet Brownies,

Chocolate Crème Brûlée, Strawberry Trifle,

Lemon Roulade, Mocha Cup

Mango Diamond, Raspberry Bars, Tiramisu Square, and Fresh Fruit

(Full Bar, Bloody Mary Bar, and Coffee Stations Available)

LUNCHEON BUFFETS

BUILD YOUR OWN BOXED LUNCH

\$18 PER GUEST

Smoked Turkey & Provolone, Honey-Glazed Ham & Swiss, Roast Beef and Cheddar, Vegetarian Wrap, Tuna, Chicken or Egg Salad
Includes a bag of Chips, a piece of whole Fruit, Cookie & Bottle of Water.

SOLDIER FIELD SANDWICH BUFFET

\$ 28 PER GUEST

An assortment of pre-made Sandwiches and Wraps to include:

Vegetarian Wrap, Smoked Turkey, Roast Beef and Tuna Salad Sandwiches. Redskin Potato Salad, individual bags of Pretzels and Lay's Potato Chips, Baskets of Whole Fruit, Home baked Cookies, Soft Drinks and Bottled Water.

CHICAGOLAND DELI

\$25 PER GUEST

Fresh Garden Salad with choice Dressings, Napa Slaw, Italian Pasta Salad, Selection of Oven-Roasted Beef, Honey Baked Ham, Genoa Sausage and Smoked Turkey Breast, Swiss, Provolone and Cheddar Cheese, Vine-Ripened Tomatoes, Lettuce and Bermuda Onions, Dill Pickles, Mayonnaise and Mustard. Marble Rye Bread, Kaiser and Ciabatta Rolls, Home baked Cookies, Soft Drinks and Bottled Water.

ITALIAN BUFFET

\$32 PER GUEST

Minestrone Soup (Seasonal) and Classic Caesar Salad, Caprese Salad, Chicken Parmigiana, Cheese Ravioli tossed in an Alfredo Sauce, Baked Penne with Bolognese Sauce, Seasonal Vegetable Medley, Ciabatta, Tuscan and Herb Rolls with Butter, assorted cookies and dessert, Soft Drinks and Bottled Water.

MEXICAN FIESTA

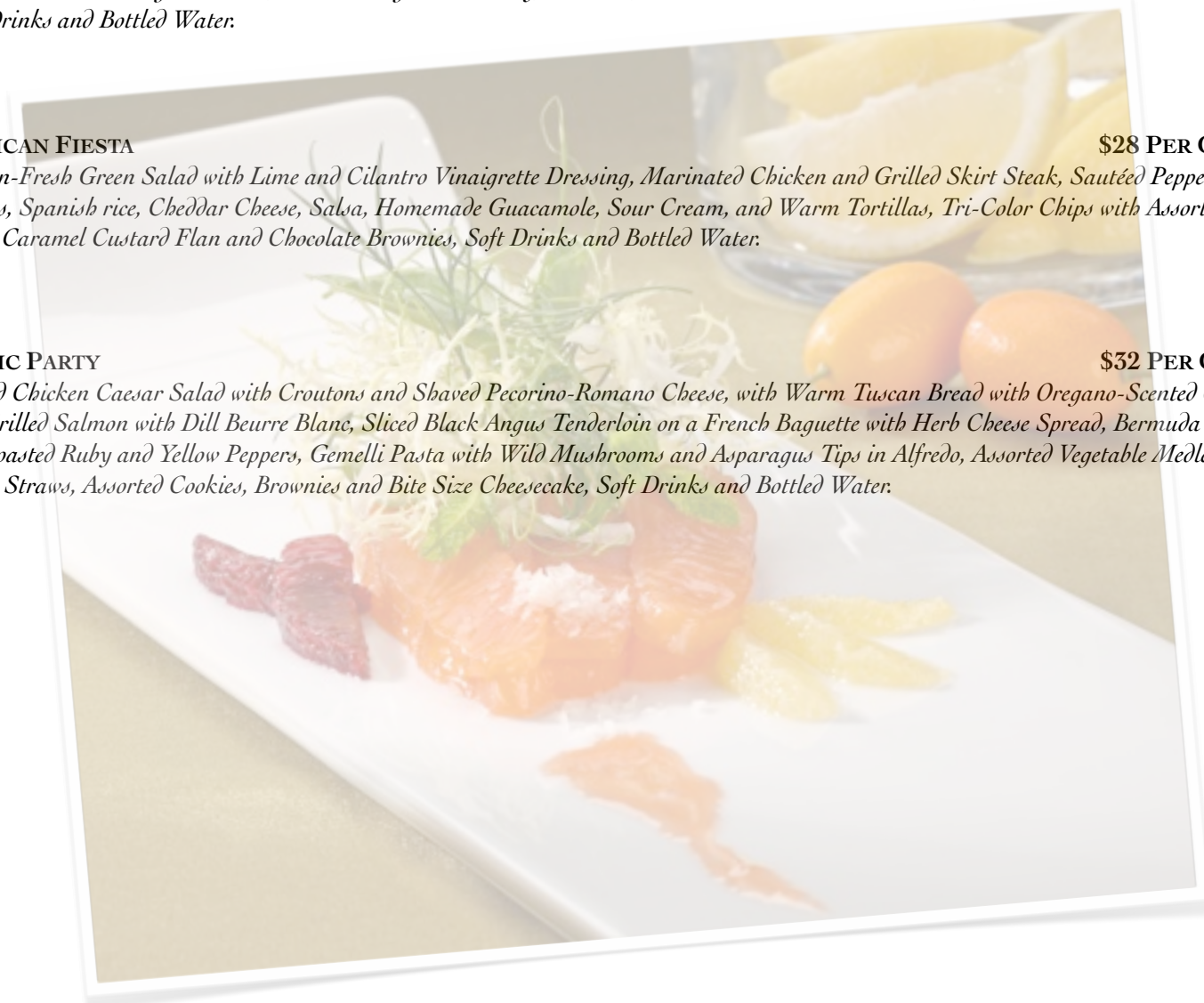
\$28 PER GUEST

Garden-Fresh Green Salad with Lime and Cilantro Vinaigrette Dressing, Marinated Chicken and Grilled Skirt Steak, Sautéed Pepper and Onions, Spanish rice, Cheddar Cheese, Salsa, Homemade Guacamole, Sour Cream, and Warm Tortillas, Tri-Color Chips with Assorted Toppings, Caramel Custard Flan and Chocolate Brownies, Soft Drinks and Bottled Water.

PICNIC PARTY

\$32 PER GUEST

Grilled Chicken Caesar Salad with Croutons and Shaved Pecorino-Romano Cheese, with Warm Tuscan Bread with Oregano-Scented Olive Oil. Grilled Salmon with Dill Beurre Blanc, Sliced Black Angus Tenderloin on a French Baguette with Herb Cheese Spread, Bermuda Onions and Roasted Ruby and Yellow Peppers, Gemelli Pasta with Wild Mushrooms and Asparagus Tips in Alfredo, Assorted Vegetable Medley, and Onion Straws, Assorted Cookies, Brownies and Bite Size Cheesecake, Soft Drinks and Bottled Water.





APPETIZERS

APPETIZERS

PER 100 PIECES

HOT



Chicken and Mushroom Duxelle en Croute	\$334
Smoked Chicken Quesadillas	\$250
Chicken Satay	\$334
Spinach & Goat Cheese Pizza	\$334
Mushroom Pizza	\$278
Wild Mushroom and Gorgonzola Tartlets	\$306
Roasted Baby Vegetable Quesadillas	\$278
Fried Jalapeno Crusted Cheese Ravioli	\$222
Portobello Mushroom & Fontina Cheese en Croute	\$334
Roasted Bosc Pear & Brie in Phyllo	\$306
Portobello Mushroom & Fontina Cheese en Croute	\$306
Parmesan Stuffed Artichoke Hearts	\$334
Mexican Beef Empanada	\$278
Beef and Mushroom Duxelle en Croute	\$334
Mini BBQ Pork Sandwiches	\$334
Mini Ruben Sandwiches	\$334
Pork Pot Sticker	\$334
Jamaican Jerk Pork Loin	\$334
Peking Duck Egg Roll	\$334
Mini Lamb Burgers	\$389
Seared Scallop Wonton Crisp & Golden Raisin Chutney	\$389
Blue Crab Cakes topped with Serrano Chili Remoulade	\$362
Seafood Rangoon	\$334
Lobster & Butternut Squash Risotto (In a Mini Martini Glass)	\$445
Shrimp with Cocoa Crusted Crispies	\$389
Crab Poppers Caramelized Leek Aioli	\$389
Bamboo Steamed Prawns	\$389
Coconut Shrimp	\$362

COLD



Smoked Salmon & Jicama Salsa on Blue Corn Tortilla	\$334
Thai Crab Salad- Wonton Chip	\$362
Chicken & Braised Fennel on Saffron Aioli Barquette	\$362
Asparagus wrapped with Prosciutto	\$306
Grilled Chicken & Braised Fennel with Saffron Aioli	\$362
Asparagus Spears Wrapped in Puff Pastry	\$278
Bite Size Chicken Lettuce Wraps	\$334
Coriander Lamb Loin – Gauffrette Potato <i>With Caramelized Rhubarb</i>	\$389
Artichoke Caponata	\$306
Roasted Tri-Color Peppers with Feta Cheese	\$278
Gorgonzola Mousse on a Raisin Toast	\$222
Grilled Pear with Gorgonzola, Prosciutto, & Basil Skewer	\$306
Pan-Seared Sweet Prawn & Shitake Salad on Cucumber	\$334
Roma Tomato Bruschetta with Herbed Crostini	\$166
Fruit Fromage	\$306
Wild Mushroom Crostini with Gorgonzola	\$334
Smoked Salmon Rostii with Chive Cream Cheese	\$334
Seared Ahi Tuna on Crispy Wonton Wasabi Cream	\$334
Pacific Jumbo Shrimp	\$3.15 PER PIECE
Fresh Little Neck Clams	\$2.10 PER PIECE
Chilled Fresh Oysters	MARKET PRICE
Crab Claws	MARKET PRICE

STADIUM APPETIZERS

PER 100 PIECES

STADIUM APPETIZERS

Buffalo Chicken Wings (Blue Cheese, Celery, & Carrots)	\$166
Sweet Barbecue Chicken Wings	\$166
Oriental Sesame Chicken Wings	\$166
Spicy Breaded Chicken Tenders	\$222
Jalapeno Poppers	\$222
Mini Chicago Style Pizzas	\$278
Mini Hot Dogs	\$306
Mini Hamburgers	\$389
Mini Warm Soft Pretzels	\$278
Jumbo Pretzels	\$334
Popcorn	\$84
Nuts on Clark Popcorn (Carmel and Cheese)	\$334

CULINARY DISPLAYS

Garden Fresh Crudités served with Ranch	\$3.15 PER GUEST
Rainbow of Fresh Sliced Fruit with chilled Yogurt Dip	\$5.25 PER GUEST
Imported and Regional Cheese Arrangements	\$5.25 PER GUEST
Italian Antipasto	\$7.35 PER GUEST

(Includes grilled peppers, zucchini, squash, asparagus, eggplant, olives, provolone, specialty cheeses, sliced Italian specialty meats, garnished with Jardinière, pepperoncini, Cherry Peppers, Served with Italian Breads and Breadsticks)





SPECIALTY PLATED DINNER

SOLIDER FIELD SPECIALTY PLATED DINNER

DINNER INCLUDED CHOICE OF SALAD, VEGETABLE, POTATO OR GRAIN, ROLLS, AND DESSERT

MEAT

Filet Mignon	\$66 PER GUEST
Charbroiled Prime Black Angus 10oz NY Strip Steak	\$62 PER GUEST
Thick Center-Cut T-Bone Pork Chop	\$50 PER GUEST
24oz Porterhouse Steak	\$72 PER GUEST

FISH

Sea Bass	\$66 PER GUEST
Atlantic Salmon	\$44 PER GUEST

POULTRY

Statler Chicken Breast	\$47 PER GUEST
Boneless Skinless Chicken Breast	\$44 PER GUEST

COMBINATION

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

VEGETARIAN

Roasted vegetable Torte <i>with Aged Balsamic Goat Cheese</i>	\$40 PER GUEST
Porcini Crusted Risotto Cakes	\$40 PER GUEST
<i>Caramelized Baby Leeks & Melted Gorgonzola and Roasted Pumpkin & Ginger Puree</i>	
Vegetarian Moussaka	\$39 PER GUEST
<i>Stewed Lentils, Grilled Zucchini, Eggplant Rustic Tomato & Oregano Sauce</i>	
Stuffed Acorn Squash (seasonal)	\$40 PER GUEST
<i>Butternut Squash, Shiitake Mushroom, Cranberries and Roasted Chestnut Custard</i>	

MENU SELECTIONS

SALADS, SIDES AND DESSERT

SALAD SELECTION

Baby Green Salad with Curley Carrots, Grape Tomatoes & Cucumber
Classic Caesar Salad
Frissee Baby Spinach & Radicchio, Grape Tomatoes Gorgonzola Cheese & Apple Cider with Vinaigrette
Arugula Salad with Fresh Strawberries, Candied Pecans & Basil Vinaigrette

VEGETABLE SELECTION

Roasted Asparagus Bundles & Bell Peppers
Green Beans Amantine
Haricot Vert & Glazed Baby Carrots
Roasted Squash, Zucchini & Baby Carrots

DESSERT SELECTIONS

Chocolate Truffle Cake, Lemon Raspberry Torte, Heaven & Hell Cake



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

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



EXHIBITION CARVING STATIONS

PORK LOIN

\$8.50 PER GUEST

Fire-Roasted Marinated Pork Loin
Served with Roasted Apple Sauce
Deli-Style Mustard and Mayonnaise
Silver Dollar Rolls

BREAST OF TURKEY

\$8.50 PER GUEST

Fresh-Roasted Breast of Turkey
Served with Mayonnaise and Cranberry Relish
Silver Dollar Rolls

HONEY-GLAZED HAM

\$6 PER GUEST

Baked Country Honey Glazed Ham
Served with Mustard and Mayonnaise
Silver Dollar Rolls

TENDERLOIN OF BEEF

\$16 PER GUEST

Whole Herb Roasted Tenderloin of Beef
Served with Dijon Mustard
Creamy Horseradish sauce
Silver Dollar Rolls

INSIDE ROUND OF BEEF

\$12 PER GUEST

Slow-Roasted Round of Beef
Served with Creamy Horseradish Sauce
Deli-Style Mustard
Silver Dollar Rolls

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



BUFFET STATIONS/ ENHANCEMENTS

POTATO STATION

\$ 7 PER GUEST

Yukon Gold Mashed Potatoes with your choice of Cheddar Cheese, Parmesan Cheese, Sour Cream, Smoked Crumbled Bacon, Chives, Roasted Garlic, Broccoli, Chopped Scallions and Butter
(Served in martini glasses, bowls, or as a buffet item)

RISOTTO STATION

\$ 11/13 PER GUEST

Grilled Chicken or Shrimp
Choice of Ingredients: Asparagus Spears, Sautéed Mushrooms, Sweet Corn, Diced Tomatoes and Various Cheese Blends

VEGETARIAN STATION

\$ 8.50 PER GUEST

Grilled Vegetables, Farm Fresh Vegetable Crudités, Cheese Platter with Crackers and Baguettes, Trio Dip: Roasted Red Pepper Hummus, Salsa, and Artichoke Dip served with Toasted Pita Points

PASTA STATION

\$ 11 PER GUEST

Farfalle and Cavatappi
Tossed with Olive Oil, Marinara and Porcini Mushroom Cream Sauce, Grilled Chicken and Italian Sausage, Assorted Vegetables, crushed Red peppers and shaved Pecorino- Romano Cheese
Served with assorted Bread Sticks

SUSHI STATION

MARKET PRICE

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

PANINI AND SOUP STATION

\$ 12 PER GUEST

Grilled Chicken, Roasted Eggplant, Peppers, Caramelized Onions, Mozzarella Cheese, and Tomatoes served with Kettle Chips
Soup Selections: Woodland Mushroom Soup, Butternut Squash Bisque, Cheddar and Ale Soup, Chicken Rice, Beef Barley and Asparagus Soup (Select One)

SEAFOOD STATION

MARKET PRICE

Pacific Jumbo Shrimp, Fresh little Neck Clams, 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 Pizza, Popcorn, Cracker Jacks, French Fries , Jumbo Pretzels with Mustard, Meatball skewers and Fried Ravioli with Marinara

FIESTA FAJITAS

\$13 PER GUEST

Marinated Chicken and Grilled Skirt Steak, Sautéed Pepper and Onions, Spanish rice, Chihuahua Cheese, Salsa, Homemade Guacamole, Sour Cream and Warm Tortillas



TAILGATE MENU

BEARS DOWN BUFFET

All buffets are based on a two-hour period

EXTRA POINT: Select one option - \$26.95

SAFETY: Select two options - split equally - \$28.95

FIELD GOAL: Select three options - split equally - \$30.95

TOUCH DOWN: Char Grilled New York Steak Sandwich with choice of one Option- \$32.95

OPTIONS: Bratwurst, Hamburgers, Chicago Italian Beef, Italian Sausage, Polish Sausage, Grilled and Seasoned Chicken Breast, BBQ Chicken, Jumbo All Beef Hot Dog,

ALL MEALS INCLUDE: Assorted Sodas, Water, American Potato Salad, Oven Baked Beans, Potato Chips, Pickles, Freshly Baked Cookies and Accompaniments.

ADDITIONAL TAILGATE PLATTER

DELI BUFFET - \$26.95

Assortment of Deli Meats

Fresh Bakery Rolls

Freshly Baked Cookies

American Potato Salad

Potato Chips & Pickles

Accompaniments

PRE-GAME APPETIZERS

(To Serve 50 People)

Chilled Shrimp Platter - **\$423**

Wisconsin Cheese & Sausage Platter - **\$244**

Seasonal Fruit Platter - **\$166**

Fresh Veggie Crudités and Dip - **\$139**

Taco Platter- **\$222**

Spicy Chicken Wings - **\$72**

Corn on the Cob - **\$111**

Danish and Muffins - **\$84**

Hot Chili - **\$55** (per gallon)

Peanuts - **\$3** (per bag)

Cracker Jack- **\$3** (per bag)



Desserts



SWEET TOOTH

Dessert Carts, Fondue Station,
CandyLand Station, Crepe Stations,
Sundae Bar, Chocolate Delight,
Strolling Sweets and Much More!!



SWEET TOOTH

DESSERT CARTS

MINIS:

\$ 14 PER GUEST

Lemon Squares, Donut Holes, Brownies, Chocolate Chip Cheesecake, Fruit Tartlets, Pecan Squares, Mini Cupcakes and Petit Fours

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

FONDUE 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
(Displayed on tables and vending available)
(Special Requests available)

CREPE STATION

\$ 12 PER GUEST

Made to Order Crepes with assorted Fruit Compotes, Whipped Cream, Warm Chocolate and Caramel Sauce,
(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

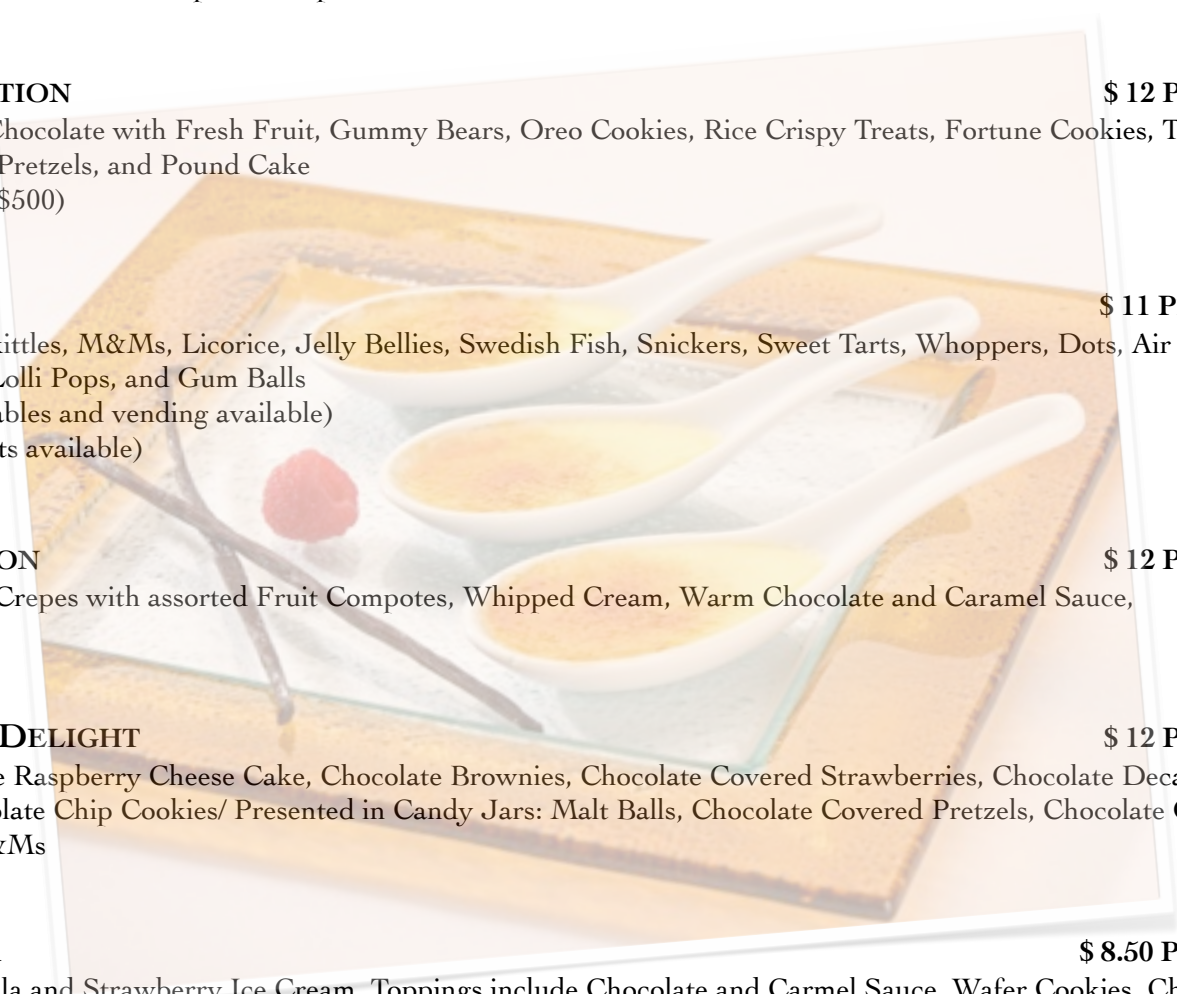
\$ 8.50 PER GUEST

Chocolate, Vanilla and Strawberry Ice Cream. Toppings include Chocolate and Carmel Sauce, Wafer Cookies, Cherries, Nuts, Whipped Cream, Sprinkles, Snickers, and Strawberries
Brownies, Chocolate Chip and Peanut Butter Cookies
(Chef attended)

STROLLING SWEETS

\$ 14 PER GUEST

Mini Milk Shakes served with Cookie Straw, Fruit Skewer, Chocolate Moose cups, Bite Size Cheesecake, White Chocolate covered Popcorn served in paper cones, and Petit Fours
(All sweets will be passed and offered to guest)





BEVERAGE MENU

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

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 Hour Open Bar Package \$40 per Person/ Each Additional Hour \$9)

BEER AND WINE PARTY

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



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

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 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. An 18% 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.