

Catering Menu

Thank you for thinking of John Hancock Observatory for your event. John Hancock Observatory, along with Lavazza Espresso Café, has designed a lovely selection of appetizers and sweets to suit all your guests' palettes.

Chicago's
Greatest
High

John
Hancock
Observatory

Appetizers Choice of 3

- ▶ **Fresh Caprese Skewers**
Sweet cherry tomatoes, fresh basil rollup, and fresh mozzarella on a skewer and drizzled in balsamic glaze
 - ▶ **Classic Bruschetta**
Finely chopped tomatoes with garlic and basil, on top of a garlic crostini
 - ▶ **Crispy Vegetable Spring Roll**
Light Flaky spring roll wrapper filled with an array of fresh vegetables and spices
 - ▶ **Spinach and Potato Puff**
Spinach and Potato are combined in a delicate puff pastry, and baked to a golden brown perfection
 - ▶ **Breaded Chicken Breast, Ham, and Swiss Cheese Bites**
Chicken and Ham is cooked and paired with Swiss cheese, inside a delicious breaded bite
 - ▶ **Lobster and Shitake Mushroom Puff**
Lobster and Shitake mushrooms are combined in a delicate puff pastry, and baked to a golden brown perfection
- \$20 per person**

Panini Chef Station

A chef to prepare the below items, heated and pressed to perfection on our panino grill. All three of the following are served with a large side bowl of freshly prepared kalamata olive and artichoke heart salad, garnished with parmesan cheese and a selection of dressings.

- ▶ **Bikini Pizza Panino**
A grilled panino "pizza style" with sun dried tomatoes, fresh mozzarella, mushrooms and basil
 - ▶ **Ham, Salami, or Turkey and Cheese**
Provolone cheese toasted lightly between two slices of fresh ciabatta roll with your choice of meat
 - ▶ **Classic Grilled Cheese**
Provolone cheese lightly toasted between two pieces of fresh Tuscan Log bread
- \$20 per person**

Snack Platters

- ▶ **Baked Goat Cheese with Tomato-Basil Sauce**
Oven baked goat cheese with a delicate tomato-basil sauce, served with garlic crostini
 - ▶ **Charcuterie and Cheese Assortment**
A fine arrangement of Grana Padano cheese, Brie cheese, and a goat cheese torta with basil pesto and sun-dried tomatoes; accompanied by a medley of prosciutto and Italian salami and garnished with a small, fresh olive and artichoke heart assortment
 - ▶ **Fresh Fruit Platter**
Whole fruit pieces consisting of apples, bananas, oranges, and strawberries
- \$10.00 per person, increments of 2**

Desserts

- ▶ **Assortment of Eli's Cheesecake Bites**
A selection of original, chocolate, turtle, caramel, and white chocolate raspberry cheesecakes, all in bite-size squares
- ▶ **Fresh Fruit Salad Bowl**
A fresh arrangement of grapes, apples, bananas, strawberries, and melon served with vanilla or flavored yogurts [on request]
- ▶ **Old Fashioned Fresh Baked Cookies**
Chocolate chip, rainbow, and oatmeal raisin cookies all baked fresh and served small enough to enjoy one of each
- ▶ **Tea, Coffee and Decaf**
\$10 per person

