



the fresh fork

SEASONAL CATERING. QUALITY SERVICE.

ELEVATED FLAVORS

FOR SPRING/SUMMER



BREAKFAST

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

CONTINENTAL BREAKFAST

classic continental

assorted petite baked goods to include: muffins, bagels and pastries (1.5 pieces per guest)

to include

assorted jellies, cream cheeses and butter
metropolis coffee & tea service
\$6.99/guest

deluxe continental

classic continental with seasonal sliced fruit display

to include

metropolis coffee & tea service
\$9.99/guest

on the lite side

individual yogurt parfaits and assorted bagels

to include

assorted jellies, cream cheese and butter
\$7.99/guest

kettle cooked oats and grits

served with classic toppings to include:
brown sugar, toasted almonds, dried cranberries, raisins,
granola and cinnamon

\$5.99/guest

HOT BREAKFAST BUFFETS

classic american

scrambled cage free eggs with red bliss breakfast potatoes, applewood smoked bacon or turkey sausage patties and seasonal sliced fruit display
\$13.99/guest

breakfast sandwich selection

assorted breakfast sandwiches on choice of:
english muffin, croissant or panini (1 per guest)

to include

seasonal fruit display
\$9.99/guest

brioche french toast or buttermilk pancakes bar

with choice of applewood bacon or
turkey sausage patties

to include

whipped butter, maple syrup and
seasonal sliced fruit
\$13.99/guest

ALA CARTE ITEMS

applewood smoked bacon (2pp)	\$2.99	seasonal hand fruit	\$1.49/ea
pork sausage patties	\$1.99	individual yogurt parfaits	\$3.99/ea
turkey sausage	\$2.49	granola bars	\$1.99
red bliss breakfast potatoes	\$2.49		

BOXED LUNCHES

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

salad box

choice of three

classic caesar salad – romaine, croutons, parmesan cheese

chopped cobb – mixed greens, bacon, tomatoes, blue cheese, hard boiled egg, iceberg lettuce

greek salad – black olives, cucumber, tomatoes, feta, chopped romaine

field greens – seasonal fresh vegetables, baby mixed green lettuce

box to include

artisan rolls and house baked cookie

\$9.99/box

add grilled chicken, smoked turkey or baby shrimp

\$2.99/box

executive box

choice of three

pesto grilled chicken with provolone cheese, sliced tomato and baby spinach on herbed flatbread

house roasted beef with sharp cheddar, horseradish mayo and leaf lettuce on ciabatta

smoked turkey with bacon, avocado, tomato, baby lettuce and dijonaise on oat bun

salami and fresh mozzarella with roasted red peppers and baby spinach on pretzel roll

roasted vegetable wrap with hummus and baby lettuce in spinach tortilla

box to include

housemade chips and house baked cookie

\$13.99/box

add a whole fruit, pasta salad or fruit salad to any box lunch for \$2.99/box

SANDWICH + WRAP DISPLAYS

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

gourmet display

choice of three

smoked turkey and sharp cheddar on ciabatta

glazed pit ham and swiss on a pretzel roll

roast beef and provolone on onion roll

grilled chicken and mozzarella cheese on french roll

roasted vegetable and hummus wrap

choice of one

roasted potato salad with lemon-oregano vinaigrette

seasonal pasta salad with fresh vegetables

field greens salad with balsamic and ranch dressing

seasonal fruit salad

classic caesar salad

buffet to include

housemade chips and assorted cookies

\$14.49/guest

executive display

choice of three

pesto grilled chicken with mozzarella, balsamic tomatoes, arugula and roasted garlic aioli on tomato focaccia

grilled sirloin with roasted red peppers, spinach, pepperjack cheese and chipotle aioli on telera roll

smoked turkey with applewood bacon, avocado, tomato, leaf lettuce and pesto mayo on a baguette

chicken caesar wrap with romaine, roasted tomatoes, parmesan cheese and caesar dressing in spinach tortilla

grilled eggplant parmesan with fresh mozzarella, roma tomatoes, baby arugula and balsamic vinaigrette on ciabatta

tuna nicoise with black olives, hard boiled egg, baby spinach, roma tomato and lemon aioli in a wheat tortilla

choice of two

marinated roasted vegetable salad

lemon orzo pasta salad with blistered tomatoes, baby spinach, roasted peppers and lemon zest vinaigrette

baby kale salad with feta cheese, kalamata olives, grape tomatoes, cucumbers, baby artichokes and herb vinaigrette

In harvest wild grain salad

seasonal sliced fruit platter

buffet to include

housemade chips and dessert bar assortment

\$17.49/guest

BUFFETS

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

build-your-own salad station

mixed greens and
your choice of romaine or baby spinach

choose 6 toppings

grape tomatoes, cucumbers, shredded carrot, red onion,
sweet bell peppers, garbanzo beans, black olives, quinoa,
cheddar, feta, blue cheese

choose 2 dressings

balsamic vinaigrette, raspberry vinaigrette, ranch,
honey mustard, blue cheese, ceasar

buffet to include

assorted rolls, butter and assorted cookies

\$9.49/guest

add \$2.99/guest with grilled chicken, smoked turkey
or tuna salad

taste of asia

choose two

bulgogi beef, chicken teriyaki or grilled tofu

choice of

lo mein noodles, fried rice or steamed basmati rice

buffet to include

sweet chili steamed vegetables
napa cabbage slaw
fortune cookies

\$16.49/guest

american classics

marinated three bean salad with field greens, romaine
and lemon vinaigrette

choose two

oven roasted turkey breast with pan jus
grilled chicken with chipotle bbq sauce or
balsamic marinated portobello mushroom caps

choice of

wild rice pilaf or roasted potatoes
and
grilled vegetables or steamed carrots and broccoli

buffet to include

artisan rolls and butter
house baked cookies

\$16.49/guest

build-your-own pita

buffet to include

mediterranean salad of baby kale, romaine, chickpeas,
roma tomatoes and feta buttermilk dressing

chicken shawarma and chick pea falafels
naan and wheat pitas

assorted toppings to include: tomato cucumber salad,
fennel-orange salad, marinated chickpeas, crumbled feta,
hummus, housemade tzatziki

individual rice pudding with grilled pineapple

\$16.49/guest

adobe flat

southwest salad of roasted corn, blistered tomatoes,
tortilla strips and chipotle ranch dressing

choice of two

chicken tinga, chili rubbed steak or grilled vegetables

buffet to include

flour and corn tortillas
refried beans
arroz verde (green rice)
tortilla chips with salsa rojo, sour cream, shredded cheddar
cinnamon sugar tortilla chips

\$15.49/guest

add guacamole \$2.99/guest

pasta apella

grilled hearts of romaine caesar with shredded parmesan
and garlic croutons

choice of two

pesto grilled chicken, italian sausage & peppers or
housemade meatballs

choice of

wheat penne or farfalle pasta

buffet to include

marinara and alfredo sauces
vegetable ratatouille
assorted dessert bars

\$15.49/guest

SNACK PLATTERS

(10 guest minimum)

~ a \$3.00 per guest surcharge will apply for any orders under 10 guests ~

hummus + pita

seasonal hummus and classic sesame hummus
seasoned pita chips

\$5.49/guest

chips + salsa

salsa roja and salsa verde with housemade tortilla chips

\$4.49/guest

bruschetta

classic tomato bruschetta
roasted pepper bruschetta
artichoke and olive bruschetta
with grilled crostini

\$6.49/guest

seasonal sliced fruit platter

\$5.99/guest

vegetable crudité

served with a herb buttermilk dressing

\$4.49/guest

gourmet cheese board

assortment of domestic cheeses with crackers,
fresh and dried fruit

\$7.49/guest

antipasto display

assortment of cheese and charcuterie with
seasonal accoutrements, mustard and sliced baguette

\$10.99/guest

ball park

jumbo soft pretzels served with spicy mustard,
honey mustard and 312 cheese sauce

\$5.99/guest

build your own trail mix

a selection of seeds, nuts, dried fruits, chocolates and pretzels

\$7.99/guest

sweet tooth

assorted dessert bars and housemade cookies (2pp)

\$3.99/guest

CAKES, CUPCAKES + MORE

cakes please contact catering department for quote – requires 48 hours notice

10" round cake serves approximately 10-12 guests

12" round cake serves approximately 14-16 guests

quarter sheet cake serves approximately 22-26 guests

half sheet cake serves approximately 40-45 guests

full sheet cake serves approximately 85-100 guests

gourmet cupcakes must be ordered by the dozen \$3.99/each

cake flavors

yellow, chocolate, red velvet, banana or carrot

frosting and fillings

chocolate mousse, chocolate buttercream, vanilla buttercream, lemon curd, cream cheese, custard, strawberries with custard, strawberries with whipped cream, banana with custard and bananas with whipped cream

a personalized message & color preferences are included with every cake order

all cake/cupcake orders must be placed 48 hours prior to delivery date

assorted miniature pastries 2 pieces per person \$5.99/guest

tarts fresh fruit, chocolate mousse, turtle, lemon curd, cheesecake, apple crumb, key lime, banana cream, coconut mousse, pecan + pumpkin

additional pastries almond macarons, eclairs, cream puffs, cannolis, opera torte, tiramisu square, chocolate dipped strawberry (tuxedo, white or milk chocolate), tiramisu mousse cup, cappuccino mousse cup, strawberry mousse cup, fresh fruit mousse cup, vanilla or chocolate petit fours

BEVERAGES

bottled beverage

assorted soda, & bottled water (20oz)	\$1.99
premium fresh fruit juices	\$2.39
pure leaf iced teas	\$2.79
smart water .5L	\$2.79

beverage packages

metropolis coffee & tea service	\$3.99/guest
hot tea, regular & decaf coffee with cream, skim milk and a selection of sweeteners	
illy coffee & tea service	\$5.99/guest
hot tea, regular & decaf coffee with cream, skim milk and a selection of sweeteners	
morning beverage service	\$5.99/guest
metropolis coffee & tea service with premium fresh juices, soda and bottled water (includes 1 bottled beverage per guest)	
afternoon beverage service	\$5.99/guest
metropolis coffee & tea service with, soda and bottled water (includes 1 bottled beverage per guest)	

ADDITIONAL INFORMATION

All catering orders must be placed by 12:00 PM the day prior to your event includes disposable plates, utensils, napkins + condiments appropriate for your guest count.

how to order online

Order online in minutes at our CaterTrax website:
www.cityfrontcafe.catertrax.com

cancellations

Our orders are made just for you, therefore cancellations must be made by 12:00 PM the business day prior to your order. If the cancellation is not made by the given time frame you will be subject to a fee percentage or full cost of your order.

payment

We gladly accept all types of credit cards. All services will be charged 11.5% sales tax. All payment information must be arranged prior to placing the order. Prices are subject to change based on product pricing.

cityfront offers full-service catering and event planning
professional staff, bar services, customize menus, rentals and décor needs are available
please contact us at 312-374-1169 to start on your personalized quote or discuss custom menus