

Sharing our passion for excellence in food and service.

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FOX & OBEL CATERING LEAVES NO DETAIL, HOWEVER SMALL, UNNOTICED. FROM MAKING EACH AND EVERY ITEM IN OUR KITCHEN FROM SCRATCH TO RESPONSIBLY SOURCING ARTISAN AND ORGANIC PRODUCTS, WE EXCEL FOR CLIENTS WHO DEMAND THE BEST.

OUR ONE-OF-A-KIND COMBINATION OF MARKET, CAFÉ AND CATERING DEPARTMENTS PROVIDES UNIQUE CAPABILITIES THAT NO OTHER CHICAGO CATERER CAN REPLICATE: ACCESS TO THE WORLD'S BEST PURVEYORS, EXCEPTIONAL QUALITY INGREDIENTS AT FAIR PRICES, AND SOME OF THE COUNTRY'S MOST EXPERIENCED AND PASSIONATE FOOD PROFESSIONALS.

Our Professionals

The way to make sure any event goes flawlessly is to have experienced professionals at your side. Fox & Obel's team of catering experts will oversee everything from menu selection, rentals, décor, and service. We believe that all the pressure should be on us, leaving you and your event as stress-free as possible.

Our Menu

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Whatever the event, we want to make the menu selection as easy and exciting as possible. You can order off our delicious catering menu, or meet with one of our catering consultants to custom design your menu. It's that simple. And for the holidays, don't forget we also offer seasonal menus.

Custom Catering

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Fox & Obel will custom cater the event of your dreams. We offer relationships with many fine Chicago venues or will bring Fox & Obel right to your home, office or location of your choice. We'll make all your food from scratch and have it served by well trained, passionate professionals.



401 E. ILLINOIS STREET • CHICAGO, IL 60611

CATERING PHONE 312.379.0133 • WWW.FOX-OBEL.COM

breakfast

SMALL SERVES 8 TO 12
MEDIUM SERVES 14 TO 18
LARGE SERVES 20 TO 24

FOX & OBEL BREAKFAST PASTRY BASKET

Made from scratch in our bakery, our platter offers an assortment of Danish, scones, muffins and traditional croissants. Includes butter and jam.

small \$49 medium \$69 large \$89

F&O MINIATURE BREAKFAST PASTRIES

Half-sized versions of our Danish, scones, muffins and traditional croissants. Includes butter and jam.

small \$41 medium \$55 large \$72

BAGEL BASKET

Assorted bagels accompanied by our signature Fox & Obel cream cheese blend, plain whipped cream cheese, sweet cream butter and jam.

small \$35 medium \$45 large \$62

PASTRY & BAGEL BASKET

Assorted muffins, bagels, cinnamon swirls, croissants and Danish. With traditional accompaniments.

small \$41 medium \$55 large \$72

ASSORTED MUFFIN BASKET

Includes fresh baked blueberry, bran, angel food and chocolate angel food muffins. Please ask about our seasonal varieties.

small \$32 medium \$42 large \$59

CRÈME FRAICHE COFFEE CAKE

A rich cake for breakfast or tea, made with crème fraîche and filled with pecans and brown sugar streusel.

\$20 serves 10

CAMPGROUND CRUMB CAKE BASKET

A rich sour cream coffee cake topped with a layer of blueberries and brown sugar crumble.

\$22 serves 12

HAM & CHEESE CROISSANT

Cured Westphalian ham with Comte and Taleggio cheeses wrapped in flaky croissant dough.

\$23 for 1/2 dozen

SEASONAL FRUIT AND BERRIES

A beautiful, seasonal selection of sliced fresh fruit and ripe berries artfully displayed on a platter.

small \$59 medium \$79 large \$99

SMOKED SALMON BRUNCH TRAY

Abe's Atlantic Nova Smoked Salmon served with sliced tomatoes and cucumbers, shaved red onions, capers, hardboiled eggs, whipped cream cheese and our signature Fox & Obel cream cheese blend. Accompanied by assorted sliced bagels.

small \$109 medium \$149 large \$189

WAKE ME UP BREAKFAST BOX

Fresh squeezed OJ, fresh fruit salad, and a fresh baked muffin. \$10 each (minimum order of 6)

QUICHE LORRAINE

Applewood-smoked bacon, caramelized onions and Swiss cheese baked with eggs and cream in a flaky piecrust.

\$19 serves 6 to 8

TOMATO FLORENTINE QUICHE

Beefsteak tomatoes, fresh spinach and Swiss cheese baked with eggs and cream in a flaky piecrust.

\$17 serves 6 to 8

ASPARAGUS, MUSHROOM & PARMESAN FRITTATA

Fresh eggs baked with tender asparagus, sautéed mushrooms and freshly grated Parmigiano-Reggiano.

\$24 serves 6

BAKED CHALLAH FRENCH TOAST WITH GOLDEN RAISINS

Buttery challah cubes baked in an orange custard with golden raisins. Served with pure maple syrup.

\$56 serves 6 to 8 \$112 serves 10 to 14

BREAKFAST PANINI

Scrambled eggs, applewood-smoked bacon, beefsteak tomato and white cheddar cheese on sourdough bread toasted to a golden brown.

\$7 each (minimum order of 6)

HEALTHY START PARFAIT

Layers of vanilla yogurt, Milk & Honey Granola and seasonal fresh fruit.

\$8 each (minimum order of 6)

Breakfast Sides

Applewood-Smoked Bacon (3 slices) \$4.50

Maple Pork Sausage (3 links) \$5.50

Chicken Apple Sausage (3 links) \$4

Roasted Breakfast Potatoes \$2.50

lunch

Signature Box Sandwiches

(MINIMUM ORDER OF 6)

EACH SANDWICH BOX LUNCH INCLUDES THE SANDWICH OF YOUR CHOICE, FOX & OBEL'S HOUSE-MADE KETTLE CHIPS, WHOLE FRUIT AND A HOUSE-MADE COOKIE OR CHOCOLATE BROWNIE.

TURKEY, CRANBERRY AND BRIE

A generous layering of house smoked turkey breast, Brie cheese, cranberry relish, leaf lettuce and Dijon mayonnaise on multi grain bread.

\$12

HAM AND MUENSTER

Black Forest ham & Wisconsin Muenster cheese on sourdough bread with Dijon mayonnaise, leaf lettuce and tomato.

\$11

ROAST BEEF AND BLUE BRIE

House roasted Black Angus beef, caramelized onions, beefsteak tomato, blue Brie, leaf lettuce and Dijon mayonnaise on a baguette.

\$13

GREEK CHICKEN

Lemon oregano chicken breast grilled to perfection with house-made tzatziki sauce on an olive ciabatta roll.

\$13

FOX & OBEL CLUB

A triple-decker of our house-made whole wheat bread layered with house smoked turkey breast, Black Forest ham, applewood smoked bacon, tomatoes, leaf lettuce, Wisconsin Muenster cheese and our own basil-infused mayonnaise.

\$13

ITALIAN ANTIPASTO

Slices of mortadella, sopresatta, salami, provolone cheese and mild Giardineira peppers with Italian vinaigrette on a baguette.

\$12

AMERICAN TUNA SALAD

Imported chunk white Albacore tuna and vegetable confetti in an herbed mayonnaise with leaf lettuce and tomato on multi grain bread.

\$12

CAPRESE

A classic combination of garden-fresh sliced tomato, mozzarella, fresh basil and pesto aioli on a baguette.

\$12 With Prosciutto \$15

Signature Box Salads

(MINIMUM ORDER OF 6)

EACH SALAD BOX LUNCH INCLUDES THE SALAD OF YOUR CHOICE, A HOUSE-MADE CRUSTY FRENCH ROLL WITH BUTTER, WHOLE FRUIT AND A HOUSE-MADE COOKIE OR CHOCOLATE BROWNIE.

CAESAR SALAD

Crisp Romaine, aged Parmigiano-Reggiano, house-made herbed croutons and our own Caesar dressing on the side.

\$12 \$14 with grilled chicken breast

DOUBLE-TAKE SALAD

A duo of grilled chicken salad with grapes, celery and toasted pecans in a citrus vinaigrette, served alongside our signature house salad - a combination of mixed greens, grape tomatoes, roasted red peppers and shredded carrots topped with crumbled goat cheese. Served with red wine herb vinaigrette dressing on the side.

\$14

FOX & OBEL COBB SALAD

Romaine lettuce topped with chopped grilled chicken breast, applewood-smoked bacon, tomatoes, hard-boiled eggs, avocado, Swiss cheese and generously sprinkled with Danish blue cheese. Served with buttermilk ranch on the side.

\$14

CHOPPED GREEK SALAD

Romaine lettuce, baby spinach and radicchio topped with grape tomatoes, cucumber, roasted red pepper, pickled red onion, Kalamata olives, pepperoncini and feta cheese. Served with red wine herb vinaigrette on the side.

\$12

GRILLED FLATIRON STEAK SALAD

Chilled medium-rare flatiron steak, queso fresco, grilled sweet corn, black beans, tomato, red onion and tortilla strips on romaine with cilantro lime dressing on the side.

\$16

CURRIED CHICKEN SALAD

Succulent baked chicken breast, chopped and tossed with curried yogurt, honey and red grapes over a bed of mixed greens.

\$12

Lunch Platters

SMALL SERVES 8 TO 12
MEDIUM SERVES 14 TO 18
LARGE SERVES 20 TO 24

ALL LUNCH PLATTERS INCLUDE YOUR CHOICE OF
TWO SIDE SALADS, LISTED ON THE RIGHT.

FOX & OBEL ASSORTED SANDWICH PLATTER

An assortment of our signature sandwiches: Fox & Obel Club, Turkey Cranberry and Brie, Ham and Cheese, Roast Beef and Blue Brie, Greek Chicken, and Caprese.

small \$149 medium \$209 large \$259

Additional sandwich charge, \$13.00 per person

STREETERVILLE DELI PLATTER

Black Forest ham, roast beef, house smoked turkey breast and Genoa salami, as well as Swiss, white cheddar and Muenster cheeses. The accompanying garnish tray includes leaf lettuce, sliced tomatoes, sliced pickles, assorted olives, Dijon mustard, mayonnaise and a selection of Fox & Obel breads.

small \$129 medium \$189 large \$239

GOLD COAST DELI PLATTER

Roast beef, house smoked turkey breast, lemon-oregano grilled chicken breast, prosciutto, Swiss, white cheddar, Brie and fresh mozzarella. The accompanying garnish tray includes leaf lettuce, sliced tomatoes, sliced pickles, assorted olives, Dijon mustard, Russian horseradish sauce, pesto mayonnaise and a selection of Fox & Obel breads.

small \$189 medium \$269 large \$329

Sides

CHOOSE FROM THESE SIDE SALAD SELECTIONS
TO COMPLEMENT YOUR DELI PLATTERS OR ENJOY
THEM ON THEIR OWN.

Ziti Pasta Salad with Grilled Asparagus & Portobello Mushrooms \$8.99/lb

Fox & Obel Traditional Potato Salad \$7.99/lb

Balsamic Grilled Vegetable Salad \$8.99/lb

Asian Cole Slaw, Vinaigrette Style \$8.99/lb

Creamy Cole Slaw \$6.99/lb

Southwestern Sweet Corn Salad \$6.99/lb

Seasonal Fresh Fruit Salad \$9.99/lb

Thai Cucumber Salad \$8.99/lb

Greek Country Salad \$8.99/lb

Fresh Mozzarella & Tomato with Basil \$9.99/lb

Mediterranean Couscous \$10.99/lb

Orzo Salad \$7.99/lb

Fox & Obel House Salad \$4 per person

Caesar Salad \$3 per person

Chopped Greek Salad \$4 per person

Spinach Salad \$5 per person

Fox & Obel Signature Potato Chips \$2 per person
(Available in individual bags or in bulk)

Signature Soups

Fox & Obel Signature Tomato Basil

Beef Chili with Cheddar Cheese, Sour Cream and Red Onion Garnish

Soup of the Day

\$4 Cup \$6 Pint \$12 Quart

hot lunch or dinner entrées

Entrées

- Herbes de Provence Half Rotisserie Chicken \$14
- Southwest Grilled Chicken Breast \$8
- Asian Grilled Chicken Breast \$8
- Lemon Oregano Grilled Chicken Breast \$8
- Chicken Cordon Bleu \$12
- Boneless Chicken Breast with Mushrooms & Marsala Wine Sauce \$7.50
- Boneless Chicken Breast with Lemon Caper Butter Sauce \$7.50
- Southern Fried Chicken \$10 (3 pieces)
- Balsamic Marinated Sirloin Steak \$10
- Medallion of Beef Tenderloin with Red Wine Reduction Sauce \$24
- Maryland Jumbo Lump Crab Cake with Remoulade Sauce \$16
- Hoisin Glazed Salmon Fillet \$16
- Tuscan Tilapia \$15
- Vegetable Stir Fry \$6
- Grilled Veggie Stack \$10
- Grilled Veggie Mozzarella Stack \$13

Assorted Breads & Rolls

Housemade breads and rolls to include French, multigrain and ciabatta.

\$8 Serves 6

\$10 Serves 8

\$16 Serves 10

Cheesy Garlic Bread \$2 per person

Side Dishes

PRICED PER PERSON

- Fox & Obel House Salad \$4
- Roasted Fingerling Potatoes with Parsley, Thyme and Rosemary \$3
- Whipped Potatoes with Butter and Sea Salt \$1.50
- Au Gratin Potatoes \$2.50
- Haricots Verts with Sautéed Mushrooms and Onions \$2
- Sautéed Spinach with Sweet Garlic \$1.50
- Broccoli with Bell Peppers \$3
- Steamed Asparagus with Lemon Zest \$3
- Roasted Vegetable Medley \$2.50
- Asian Vegetable Stir Fry with Pea Pods, Peppers and Bean Sprouts \$5
- Wild & Basmati Rice Pilaf \$2.50
- Vegetable Fried Rice with Corn, Carrots, Peas, Onions, Eggs and Celery \$2
- Orzo with Lemon, Chives, Roasted Red Pepper and Pine Nuts \$5
- Macaroni & Cheese \$2.50

Signature Pasta Dishes

PENNE ANDOUILLE

Cajun spiced jumbo shrimp, sautéed with spicy andouille sausage and tomatoes in a parmesan cream sauce, tossed with penne pasta and topped with grated parmesan.
\$16

LASAGNA BOLOGNESE

A hearty and classic pasta dish, made with layers of lasagna noodles, rich Bolognese sauce, and a ricotta mascarpone blend, topped with mozzarella.
\$20

VEGETABLE LASAGNA

A melange of grilled vegetables with a four cheese blend and marinara sauce layered between lasagna noodles.
\$18

MEDITERRANEAN PASTA

Whole wheat pasta with mushrooms, tomatoes, olives, red bell peppers, artichoke hearts, eggplant, pine nuts, basil, garlic and olive oil.
\$10

sushi selections

Maki Rolls

CALIFORNIA ROLL

Imitation crab, avocado and cucumber
\$8.50 9 pieces

VEGGIE ROLL

Carrot, avocado and cucumber
\$8.50 9 pieces

PHILADELPHIA ROLL

Imitation crab, avocado and cream cheese
\$8.50 9 pieces

TOKYO FANTASY

Spicy tuna, salmon, shrimp or yellowtail and cucumber
\$8.50 9 pieces

NIPPON FAVORITE

2 rolls of tuna, salmon, shrimp, freshwater eel, crab or yellowtail
\$9.50 12 pieces

HEALTHY CHOICE

2 rolls of cucumber, carrot, avocado and/or imitation crab
\$7.50 12 pieces

EEL ROLL

Freshwater eel and cucumber
\$8.50 9 pieces

Sushi Combo

NAGANO TWILIGHT

Includes 6 pieces of Nigiri
\$8.95 6 pieces

Social Platters

HONOLULU QUEEN

Includes 6 pieces of California, Veggie and Philadelphia Rolls and 18 pieces of Healthy Choice Roll.
\$24.95 36 pieces

OSAKA MONARCHY

Includes 6 pieces of California or Veggie Roll, 6 pieces of Healthy Choice Roll, 6 pieces of Nippon Favorite, 12 pieces of Nigiri from tuna, salmon, smoked salmon, eel, capelin roe, yellowtail, shrimp, squid, octopus, tilapia or salmon roe.
\$28.95 30 pieces

YOKOHAMA DYNASTY

Includes 12 pieces of California or Veggie Roll, 6 pieces of Healthy Choice Roll, 6 pieces of Nippon Favorite, 18 pieces of Nigiri from tuna, salmon, smoked salmon, eel, capelin roe, yellowtail, shrimp, squid, octopus, tilapia or salmon roe.
\$36.95 42 pieces

HIROSHIMA MAJESTY

Includes 6 pieces each of California, Philadelphia, Eel, Boston, Tokyo Fantasy and Living Color Rolls and 12 pieces of Nigiri from tuna, salmon, smoked salmon, eel, capelin roe, yellowtail, shrimp, squid, octopus, tilapia or salmon roe.
\$47.95 48 pieces

Specialty Sushi

LIVING COLOR ROLL

California Roll with a variety of fish on top
\$12.95 9 pieces

HISSHO SUSHI SPECIAL

Includes 6 pieces each of Dynamite and Nippon Favorite and 2 pieces of Nigiri
\$14.50 14 pieces

HISSHO SUSHI SUPREME

Includes 6 pieces of Dynamite and 4 pieces of Nigiri
\$12.95 10 pieces

DYNAMITE ROLL

Spicy tuna, salmon, shrimp or yellowtail, imitation crab and avocado
\$9.50 9 pieces

appetizers & platters for entertaining

SMALL SERVES 8 TO 12
MEDIUM SERVES 14 TO 18
LARGE SERVES 20 TO 24

HERB-CRUSTED BEEF TENDERLOIN

Thinly sliced appetizer portions of medium rare beef tenderloin displayed with French baguette slices and mini potato rolls. Accompanied by horseradish cream and sweet onion marmalade.
small \$139 medium \$189 large \$249

SMOKED TURKEY PLATTER

Sliced appetizer portions of turkey breast brined and hickory smoked in house, displayed with French baguette slices and mini potato rolls. Accompanied by herbed aioli and cranberry relish.
small \$69 medium \$89 large \$109
*24 hours advance notice required

LEMON OREGANO CHICKEN BREAST

Sliced appetizer portions of grilled lemon oregano chicken breast displayed with ciabatta slippers and mini potato rolls. Accompanied by sun-dried tomato aioli and tzatziki.
small \$59 medium \$79 large \$99

PORK TENDERLOIN PLATTER

Sliced appetizer portions of grilled pork tenderloin, displayed with French baguette slices and mini potato rolls. Accompanied by chipotle barbeque and mango mustard dips.
small \$89 medium \$139 large \$179

MINIATURE SANDWICH ASSORTMENT

Served on mini potato rolls and French baguette slices, our miniature sandwich assortment includes Mayberry chicken salad; turkey, cranberry and Brie; roast beef and blue cheese; and grilled vegetable mozzarella.
\$49 for 20 sandwiches
\$79 for 30 sandwiches
\$99 for 40 sandwiches

FOX & OBEL SIGNATURE SMOKED SALMON PLATTER

Abe's Atlantic Nova Smoked Salmon served with sliced tomatoes and cucumbers, shaved red onions, capers, hardboiled eggs and cucumber dill crème fraîche. Accompanied by pumpernickel points and assorted crackers.
small \$99 medium \$139 large \$179

SEAFOOD EXTRAVAGANZA

Mini Maryland crab cakes, cocktail shrimp, thinly sliced sesame seared ahi tuna and chili-garlic grilled shrimp skewers. Accompanied by remoulade, ginger-soy and cocktail sauces.
small \$159 medium \$219 large \$279

CHILLED SHRIMP PLATTER

Jumbo cocktail shrimp and chili-garlic grilled shrimp skewers with cocktail and ginger-soy dipping sauces.
small \$129 medium \$179 large \$229

POACHED SALMON TRAY

Beautifully garnished Atlantic salmon served with cucumber dill crème fraîche. Available in whole fish, boneless side, or individual fillet.
whole \$200 side \$100 fillet \$18
*48 hours advance notice required for whole fish

ASIAN PLATTER

Chicken satay, chili garlic shrimp skewers, house made california rolls and crispy vegetable spring rolls. Served with ginger soy, peanut, and sweet & sour dipping sauces.
small \$59 medium \$89 large \$119

MEDITERRANEAN PLATTER

Tuscan seasoned chicken and shrimp skewers, caprese skewers and assorted marinated olives. Served with hummus & tzatziki with pita chips.
small \$99 medium \$149 large \$199

SOUTHWESTERN PLATTER

Blackened shrimp skewers, Southwest chicken and beef skewers, tortilla chips with guacamole, tomato and tomatillo salsas.
small \$79 medium \$119 large \$159

CRUDITÉS OF SEASONAL VEGETABLES

Accompanied by lemon curry aioli and sun-dried tomato dips.
small \$59 medium \$79 large \$99

BRUSCHETTA FOX & OBEL STYLE

Garlic toasted baguette slices with two toppings: tomato-basil and artichoke, olive and caper tapenade.
small \$39 medium \$49 large \$59
(Assembly required)

TRADITIONAL MOZZARELLA PLATE

Featuring fresh mozzarella with sweet garden tomatoes and fresh basil drizzled with balsamic vinaigrette.

small \$49 medium \$69 large \$89

CHARCUTERIE BOARD

Assortment of city and country-style pates, saucisson sec salami, Danish blue cheese, Cotswold cheese and Brie, accompanied by dried & fresh fruits, grainy mustard, mango chutney, cornichons, French baguette slices, crackers and lavosh.

small \$89 medium \$129 large \$169

ANTIPASTO PLATTER

Prosciutto, capicola, Genoa salami, Mortadella, Taleggio, fresh mozzarella, blue cheese and Parmigiano Reggiano served with marinated grilled vegetables, Kalamata olives and giardinara accompanied by fresh breads and breadsticks.

small \$69 medium \$99 large \$129

MARINATED GRILLED VEGETABLE PLATTER

Brushed with extra virgin olive oil, these seasonal grilled vegetables make a beautiful presentation.

small \$49 medium \$69 large \$89

SEASONAL FRUIT AND BERRIES

A beautiful selection of seasonal sliced fresh fruit and ripe berries artfully displayed on a platter.

small \$59 medium \$79 large \$99

ASSORTED TORTILLA CHIPS

Accompanied by fresh guacamole and salsa.

small \$39 medium \$49 large \$59

FOX & OBEL SIGNATURE SEASONED PITA CHIPS

Accompanied by hummus and tzatziki.

small \$39 medium \$49 large \$59

SNACKS

A variety of snack items from our store available upon request.

*From our award-winning
Cheese Shop*

IMPORTED & DOMESTIC CHEESE BOARD

Includes Danish blue, Cotswold, Brie, Manchego and Chevre accompanied by dried & fresh fruits, candied walnuts, French baguette slices, crackers and lavosh.

small \$79 medium \$119 large \$159

AMERICAN ARTISANAL CHEESE BOARD

Award winning specialty cheeses from across USA including grand champions like raw cow milk Pleasant Ridge Reserve from Wisconsin, the California goat milk Humbolt Fog, traditional Vermont Clothbound Cheddar, and the cave-aged Amablu St. Pete's Select from Minnesota. Presented in full sized pieces with hearty whole grain bread and assorted crackers.

small \$119 medium \$159 large \$199

EUROPEAN CLASSICS CHEESE BOARD

A delicious selection of popular European cheeses like buttery French Brie, Twelve-Month old Spanish Manchego, nutty cave-aged Swiss Gruyere, classic Papillon Roquefort and savory extra old Dutch Gouda with traditional accompaniments, French baguette slices, and assorted crackers.

small \$99 medium \$149 large \$189

BUILD YOUR OWN CHEESE BOARD

Choose any four of the following cheeses for your custom platter, presented with traditional accompaniments, French baguette slices, and lavosh.

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|--------------------------------------|----------------------------|
| English Colston Basset Stilton | French Ossau Iraty |
| Indiana Capriole O'Banon Goat Chevre | Wisconsin Gruyere Surchoix |
| French Martin Collet Brie | French Essex St. Comte |
| Canadian Black Diamond Cheddar | Humbolt Fog |
| Italian Piave Vecchio | |

small \$109 medium \$149 large \$189

after five hors d'oeuvres & canapés

THESE ITEMS ARE DESIGNED TO BE PASSED AND ARE BITESIZED. MINIMUM ORDER IS ONE DOZEN.

■ FOR BEST TASTE, SERVE HOT
□ MAY BE SERVED HOT OR AT ROOM TEMPERATURE

Seafood

Shrimp Cocktail with Traditional Cocktail Sauce
\$36 per dozen

Smoked Salmon on Pumpnickel
\$30 per dozen

Sesame Seared Ahi Tuna on Cucumber Disc
\$36 per dozen

Crab Salad on Plantain Chip
\$30 per dozen

Coconut Shrimp with Mango Relish
\$30 per dozen ■

Mini Maryland Crab Cakes with Remoulade
\$36 per dozen □

Tuscan Shrimp Skewers
\$36 per dozen □

Bacon-Wrapped BBQ Shrimp Skewers
\$42 per dozen □

Chili Garlic Shrimp Skewers
\$36 per dozen □

Sesame Salmon Skewers
\$42 per dozen □

Chicken

Wasabi Chicken Salad in Wonton Cups
\$18 per dozen

Chicken Potstickers with Sweet and Sour Sauce
\$24 per dozen ■

Southwest Chicken Skewers
\$24 per dozen □

Tuscan Chicken Skewers
\$24 per dozen □

Thai Chicken Skewers with Peanut Sauce
\$18 per dozen □

Vegetarian

Rice Paper Vegetable Spring Roll
\$6.75 per roll

Crispy Risotto Cakes with Balsamic Creminis
\$24 per dozen ■

Endive Blade with Roasted Beets, Goat Cheese and Toasted Walnuts
\$24 per dozen

Mushroom Caps Florentine
\$18 per dozen ■

Mushroom Phyllo Triangles
\$30 per dozen ■

Twice Baked Truffled Fingerlings
\$42 per dozen □

Mini Eggplant Parmesan
\$18 per dozen ■

Crispy Vegetable Spring Rolls with Hot & Sour Sauce
\$18 per dozen □

Provençal Tomato & Olive Tarts
\$24 per dozen □

Mini Potato Latkes with Crème Fraîche
With caviar \$36 per dozen · With applesauce \$24 per dozen □

Polenta Fries with Blue Cheese Fondue
\$18 per dozen ■

Fresh Fruit Skewers
\$36 per dozen

Grilled Vegetable Skewers
\$36 per dozen □

Marinated Portobello Mushroom Skewers
\$30 per dozen □

Caprese Skewers
\$36 per dozen

Crostini

Prosciutto Mozzarella Crostini
\$24 per dozen (assembly required)

Balsamic Roasted Pear & Blue Cheese Crostini
\$24 per dozen (assembly required)

Goat Cheese & Apricot Chutney Crostini
\$24 per dozen (assembly required)

- FOR BEST TASTE, SERVE HOT
- MAY BE SERVED HOT OR AT ROOM TEMPERATURE

Beef

Beef Tenderloin on Brioche Toasts with Horseradish Cream
\$36 per dozen

Mini Latin Steak Wraps
\$30 per dozen

Mini Cheeseburgers with caramelized onions (your choice of aged cheddar or Maytag Blue)
\$36 per dozen ■

Southwest Beef Skewers
\$24 per dozen □

Tuscan Beef Skewers
\$24 per dozen □

Rosemary Beef Skewers with Horseradish Cream
\$24 per dozen □

Beef Satay Skewers with Ginger Soy Dipping Sauce
\$24 per dozen □

Miscellaneous

Prosciutto Wrapped Asparagus
\$24 per dozen

Duck Wontons
\$24 per dozen ■

Pork Potstickers with Soy Dipping Sauce
\$24 per dozen ■

Petite French Cut Lamb Chops with Chipotle Mustard & Mint Chutney
\$42 per dozen ■

Twice Baked New Potatoes with Chorizo, Poblano and Chihuahua
\$18 per dozen ■

Caramelized Onion, Bacon & Brie Tarts
\$18 per dozen □

Duck Confit on a Sweet Potato Chip
\$18 per dozen

Signature Flat Breads

□ OUR FLAT BREADS CAN BE SERVED HOT OR AT ROOM TEMPERATURE

Rustica
Topped with Roma tomatoes, basil pesto, fresh mozzarella and balsamic glazed onions.
\$24 serves 8-12

Pepperoni
Topped with Quattro Fromaggio and pepperoni
\$24 serves 8-12

Provencal
Topped with sun-dried tomatoes, goat cheese, pine nuts and caramelized onions
\$36 serves 8-12

Signature Quesadillas

■ FOR BEST TASTE, OUR QUESADILLAS SHOULD BE SERVED HOT.

Roasted Poblano, Onion and Mushroom with Manchego
\$18 per dozen

Grilled Chipotle Chicken, Mango, Red Onion and Cilantro with Pepper Jack
\$18 per dozen

Blackened Prime Rib with Aged Cheddar
\$24 per dozen

Tea Sandwiches

Cucumber and Herbed Goat Cheese Tea Sandwich
\$24 per dozen

Smoked Salmon on Pumpnickel Tea Sandwich
\$36 per dozen

Tomato and Fresh Mozzarella Tea Sandwich
\$24 per dozen

Turkey and Cranberry Tea Sandwich
\$24 per dozen

drinks & dessert

SMALL SERVES 8 TO 12
MEDIUM SERVES 14 TO 18
LARGE SERVES 20 TO 24

Desserts

PAMELA'S FABULOUS COOKIE PLATTER

An assortment of handcrafted cookies to include White Chocolate with Sour Cherries, Chocolate Chip, Oatmeal Raisin, and Double Chocolate Chip.

small \$32 medium \$48 large \$60

BROWNIE PLATTER

An assortment of handcrafted brownies to include bittersweet chocolate, chocolate walnut, blondies, and black & white swirled.

small \$39 medium \$58 large \$75

COOKIE & BROWNIE COMBINATION PLATTER

small \$36 medium \$53 large \$68

ASSORTED MINIATURE TARTLETS

This platter offers the finest seasonal selection of miniature frivolities, which may include mixed nut tarts, lemon and lime curd tarts, bittersweet chocolate tarts and baked fruit frangipane tarts.

small \$59 medium \$89 large \$109

SIGNATURE DESSERT ASSORTMENT

What better way to end a wonderful meal than with this exquisite sampling of our pastry creations? This assortment is a combination of all of the above.

small \$52 medium \$78 large \$99

TEA COOKIE ASSORTMENT

An assortment of tender, melt-in-your-mouth tea cookies, which can accompany both coffee and tea perfectly.

small \$24 medium \$36 large \$48

BITE-SIZED DESSERT ASSORTMENT

A combination of tea cookies and assorted 1-inch tartlets.

small \$30 medium \$42 large \$54

DECORATED CAKES

All of our cakes are hand-made in our bakery from the finest ingredients. Please request your preference for a 6", 8" or 1/2 sheet cake. Please understand that a 72-hour notice is required for us to bake your cake. Choose from Butter Cake, Devil's Food Cake, Red Velvet Cake or Carrot Cake. Ask about other cakes currently available.

Cakes are priced individually upon request.

CUPCAKES

\$18 per 1/2 dozen

MINI CUPCAKES

\$9 per 1/2 dozen

Drinks

JUICE

By the quart, freshly squeezed by us for your order:

Orange \$9

Grapefruit \$9

Half pints of fresh squeezed orange juice \$3.99 each

COFFEE, TEA & HOT CHOCOLATE

Fox & Obel Signature Coffee brewed regular or decaf, with accompaniments

\$20 per gallon (serves approximately 12)

Hot brewed tea service with accompaniments

\$20 per gallon (serves approximately 12)

Hot chocolate

\$20 per gallon (serves approximately 12)

Brewed Iced Tea

Fresh brewed iced tea served with all accompaniments

\$20 per gallon (serves approximately 12)

BOTTLED WATERS AND SOFT DRINKS, SINGLE SERVINGS:

Evian, San Pellegrino, Dasani, Perrier, Coke, Diet Coke, Sprite, Diet Sprite \$1.59

Assorted Honest Teas and specialty sodas \$1.99

WINE & BEER

We're happy to offer you an outstanding international selection of wine, beer, champagne and spirits to complete your event.

Please ask your sales associate for recommendations and pricing.

If you are planning for a larger group, please ask us about our complete bar and beverage packages.

PLEASE SPECIFY CLEAR PLASTIC OR
ECO-FRIENDLY UTENSILS

Includes plates, napkins, and flatware

\$1.25 per person

- To insure availability, please place your order by noon of the preceding day.
- Cancellation fee may be applied if cancelled within 24 hours.
- Fox & Obel delivers throughout the Chicagoland area for an additional charge.
- Menu and prices subject to change.

To place an order
Please call 312.379.0133

Additional Services

Fox & Obel Catering is a full service caterer, offering services such as: full bar service, linen and equipment rentals, wait staff and bartenders, flowers, gift baskets, Shiva platters and personal shopping. Please ask a Fox & Obel Catering representative for a quote for any of these services.

Payment

Payment is due in full prior to delivery. We accept many forms of payment including all major credit cards, corporate checks, and Fox & Obel house accounts.

Receiving Your Order

Your signed receipt confirms you have received your complete order and are satisfied with it.



401 E. ILLINOIS STREET • CHICAGO, IL 60611

CATERING PHONE 312.379.0133 • WWW.FOX-OBEL.COM