

HCSC Chicago

Catering Guide

Winter



breakfast

Minimum 10 guests, please

Healthy Start

Assorted Fresh Baked Low-Fat Muffins, Breakfast Breads, Low-Fat Greek Yogurt, Granola, Raisins, Seasonal Fruit, Coffee and Dispensed Water
11 per guest

Hot Breakfast

Assorted Mini Frittatas, Oven Roasted Red Potatoes, Oatmeal with Toppings, Fresh Seasonal Fruit, Coffee and Dispensed Water
15 per guest

Hot Cereal Bar

Oatmeal or Cream of Wheat, Raisins, Dried Cranberries, Cinnamon, Pecans, Granola, Brown Sugar, and Maple Syrup, Coffee and Dispensed Water
9 per guest

Greek Yogurt Bar

Greek Yogurt, Fresh Seasonal Berries, Dried Fruits, House Made Granola, Agave Syrup, Pure Maple Syrup, Coffee and Dispensed Water
12 per guest

Breakfast Sandwich Buffet**

Egg White, Vegetable Frittata on Sandwich Thin 
Egg Whites, Spinach, Turkey Sausage, Swiss, Flatbread
Vegetarian Breakfast Burrito
Sausage, Egg and Cheese Burrito
Bacon, Egg and Cheese Burrito
Canadian Bacon, Egg, Cheddar, Toasted English Muffin
Served with Coffee and Dispensed Water
10 per guest
**4 per sandwich

Avocado Toast Bar

Toasted Multigrain Grain Bread, Mashed Ripe Avocado, Crème Fraîche, Tomatoes, Red Onions, Cucumbers, Capers, Roasted Flaked Salmon, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Cilantro Sprigs, Coffee and Dispensed Water
15 per guest

Continental Breakfast

Assorted Fresh Baked Muffins, Breakfast Breads, Seasonal Fruit, Coffee and Water
10 per guest

Hotel Breakfast Buffet

French Toast, Pure Maple Syrup, Scrambled Eggs (Egg Whites Available Upon Request), Smoked Bacon or Sausage Patties, Potatoes O'Brien or Roasted Redskins, Seasonal Fresh Fruit, Coffee and Dispensed Water
18 per guest

Build Your Own Breakfast Taco Buffet

Scrambled Eggs, Smoked Bacon Pieces, Crumbled Sausage, Chorizo, Potatoes, Diced Tomatoes, Jalapenos, Shredded Cheese, Fresh Salsa, Flour and Corn Tortillas, Coffee and Dispensed Water
14 per guest



recipes reviewed by our dietitian to help you make healthier choices. Look for the  symbol to identify Motiva Select items.

breakfast

Something Extra

Power Break

Dried Fruits, Nuts, Flaxseed Bites, Berries 8 per guest
Assorted Greek Yogurts  2.5 each
Fresh Fruit Granola Yogurt Parfaits  3.5 each
Seasonal Sliced Fruit  3 per guest
Individual Fruit Cups  3 per guest
Kind/Clif Bars  2.75 each
Hand Fruit 

Bananas, Apples, Oranges 1 each
Cold Breakfast Cereals and Milk 3 each
Bagels and Cream Cheese 3 per guest
Muffins & Danishes 2.25 per guest
Bottled Juices 2.25 each



Beverages

Full Hot and Cold Beverage Service – all day 10 per guest
coffee, bottled water, canned soda, decaf upon request
Full Cold Beverage Service – all day 6 per guest
bottled water, canned soda, bottled tea
Full Hot Beverage Service – all day 7 per guest
coffee, hot tea, accoutrements
Hot Tea Service 5 per guest
premium teas, lemons, honey, cream, sweeteners
Premium Coffee (Starbucks) additional 2 per guest
Infused Water  .5 per guest
Bottled Water  1.5 each
Sparkling Water  1.5 each
Fresh Brewed Iced TAZO Iced Tea 1.25 per guest
Assorted Canned Soda 1.5 each
Assorted Bottled Juice 2.25 each
Bottled Tea 2.5 each

lunch - sandwiches

Deli Platter Lunch

Choose any 4 sandwiches/wraps and choice of 1 side. Includes relish tray and a fresh baked cookie

Minimum 10 guests, please

10 per guest

12 per guest w/ dispensed water & tea

13 per guest w/ soda/bottled water

Side Options for Deli Platters

Mixed Green Salad, 2 Dressings

Caesar Salad

Grain Salad of the Day

Red Potato Salad

Assorted Chips

Sandwich, Wrap or Salad Boxed Lunches

All Boxed Sandwich Lunches include chips, house-made pickle, fresh fruit and a fresh baked cookie. All Boxed Salad Lunches include fresh fruit and a fresh baked cookie.

Minimum 10 guests, please

11 per guest

13 per guest w/ dispensed water & tea

15 per guest w/ soda/bottled water

Spinach, Artichoke, Roasted Red Pepper
Hummus, Feta, Sandwich Thin 

Balsamic Roasted Vegetable Goat Cheese
Whole Wheat Wrap 

Smoked Turkey, Provolone, Arugula, Cranberry
Chutney & Light Mayo on a Wheat Baguette

Ham and Swiss on White Bread, Leaf Lettuce,
Tomato

Roast Beef and Cheddar on Wheat Bread, Leaf
Lettuce, Tomato

House-Roasted Turkey and Cheddar on
Wheat Bread, Leaf Lettuce, Tomato

Tuna Salad, Cucumber, Whole Grain
Bread, Leaf Lettuce, Tomato

Chicken Salad, White Bread, Leaf Lettuce
tomato

Grilled Buffalo Chicken Wrap, Shredded
Lettuce and Bleu Cheese

Grilled Chicken Caesar Wrap, Shredded
Romaine, Parmesan

Italian Combo, Spicy Ham, Salami,
Pepperoni, Banana Peppers, Provolone,
Red Wine Vinegar, Olive Oil, Italian
Seasoning on Ciabatta, Leaf Lettuce and
Tomato

Chicken Chipotle BLT Wrap

Caprese – Fresh Mozzarella, Baby Spinach,
Tomato, Fresh Basil, Balsamic Vinaigrette,
Ciabatta Roll

Smoked Ham, Brie, Honey Mustard,
Semolina Bread

Prosciutto, Provolone, Arugula on Ciabatta
Roll

California Salad
Romaine, Strawberries, Blueberries, Dried
Cranberries, Diced Mango, Chopped
Walnuts, Balsamic Vinaigrette

Chef Salad
Diced Ham, Diced House Roasted Turkey,
Egg, Sliced Avocado, Tomato, Cucumber,
Ranch Dressing

Spinach Salad
Spinach, Chopped Egg, Bacon, Red Onion,
Sunflower Seeds, Raspberry Vinaigrette



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lunch - sandwiches

Mini Soup and Sandwich Sampler

Minimum 10 guests, please

12 per guest

14 per guest w/ dispensed water & tea

16 per guest w/ soda/bottled water

Petite Sandwiches On Mini Rolls:

Roast Beef, Arugula, Horseradish Cream

Grilled Chicken w/ Pesto Mayo

Smoked Turkey, Brie, Spinach & Honey Mustard

Tuna Salad w/ Cucumber Planks

Caprese Sandwich

Chef's Soup of the Day

Includes Relish Tray, Mixed Green Salad, Two Dressings, Grain Salad of the Day, Assorted Chips and Fresh Baked Cookies

Build Your Own Deli Sandwich

Proteins: Grilled Chicken Breast, Smoked Ham, House-Roasted Turkey, Roast Beef

Cheeses: Cheddar, Swiss, Pepperjack

Breads: White, Multigrain, French

Spread: Light Mayo, Spicy Mustard, Pesto Mayo

Includes Relish Tray, Assorted Chips, Fresh Baked Cookies

12 per guest

14 per guest w/ dispensed water & tea

16 per guest w/ soda/bottled water

Beverage Extras

Full Hot and Cold Beverage Service
all day 10 per guest

coffee, bottled water, canned
soda, decaf upon request

Full Cold Beverage Service
all day 6 per guest

bottled water, canned soda,
bottled tea

Full Hot Beverage Service
all day 7 per guest
coffee, hot tea, accoutrements

Infused Water  .5 per guest

Bottled Water  1.5 each

Sparkling Water  1.5 each

Assorted Canned Soda 1.5 each

Bottled Tea 2.5 each



lunch – salad buffets

Minimum 10 guests, please

Caesar Salad Buffet

Crisp Romaine Lettuce and Baby Spinach 

Tomatoes, Olives, Cucumbers, Mushrooms, Broccoli, Carrots 

Grilled Marinated Chicken Breast 

Lemon Pepper Spiced Shrimp 

Grilled Pacific Rim Glazed Tofu

Hand Cut Croutons, Shredded Parmesan, Regular And Low-fat Caesar Dressings

Fresh Baked Garlic Bread

Fresh Baked Cookies

15 per guest

17 per guest w/ dispensed water & tea

19 per guest w/ soda/bottled water



Grain Salad Bowl

Mixed Baby Greens and Arugula
Quinoa, Farro

Avocado, Cucumbers, Olives, Tomatoes, Dried Cranberries, Edamame, Broccoli and Cauliflower Florets, Chopped Walnuts, Sunflower Seeds, Goat Cheese and Parmesan

Grilled Marinated Chicken Breast 

Lemon Pepper Spiced Shrimp 

Balsamic Vinaigrette and Raspberry Dressings

Flaxseed Bites, Berries with Greek Honey Yogurt Sauce

16 per guest

18 per guest w/ dispensed water & tea

20 per guest w/ soda/bottled water

De-Constructed Cobb Salad Lunch

Iceberg Wedges and Arugula

Tomatoes, Roasted Corn, Avocado, Chopped Egg, Red Onion, Cucumber, Apple-wood Bacon, Crumbled Bleu Cheese and Shredded Cheddar

Grilled Marinated Chicken Breast 

Albacore Tuna 

Grilled Portobello Mushrooms 

Ranch and Balsamic Dressings

House-made Cornbread

Fresh Baked Cookies

15 per guest

17 per guest w/ dispensed water & tea

19 per guest w/ soda/bottled water



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lunch – themed buffets

Minimum 10 guests, please

Regional American BBQ

Texas BBQ Beef Brisket & Grilled BBQ Chicken Breast; Red Potato Salad; Creamy Coleslaw, Baked Macaroni and Cheese; Fresh Fruit Salad; Corn Bread Muffins with Honey Butter, Chocolate Brownies

18 per guest

20 per guest w/ dispensed water & tea

22 per guest w/ soda/bottled water

Classic Italian

Chicken Parmesan , Creamy Vegetable Lasagna, Traditional Caesar Salad, Tomato and Fresh Mozzarella Salad, Roasted Broccoli and Red Peppers 🍷, Fresh Baked Garlic Bread, Lemon Bars

16 per guest

18 per guest w/ dispensed water & tea

20 per guest w/ soda/bottled water



Authentic Mexican Taqueria

Grilled Chicken & Beef Fajitas with Corn and Flour Tortillas or Chicken Enchiladas with Salsa Verde

Spanish Rice, Charro Beans, Fire Roasted Tomato Salsa, Mexican Crema, Pico de Gallo, Pickled Red Onions, Cilantro, Limes, Tortilla Chips, House-made Guacamole, Cinnamon Sugar Cookies

18 per guest

20 per guest w/ dispensed water & tea

22 per guest w/ soda/bottled water

Comfort Foods

House-Made Meatloaf & Buttermilk Pecan Crusted Chicken Breast with Steamed Green Beans, Smashed Yukon Potatoes & Apple Sage Bread Dressing. Served with Cornbread Muffins & Dinner Rolls

16 per guest

18 per guest w/ dispensed water & tea

20 per guest w/ soda/bottled water

lunch – create your own buffet

Salads

Choose one

Mixed Greens, Blackberries, Sunflower Seeds 

Baby Spinach, Strawberries, Feta Cheese,
Candied Pecans 

Romaine, Cucumber, Feta, Red Onion,
Tomato, Kalamata Olives, Greek Dressing

Caesar Salad

Mixed Greens, Arugula, Crumbled Blue
Cheese, Roasted Apples, Roasted Shallots,
Candied Pecans

Mixed Greens, Radish, Cucumber, Shredded
Carrots, Cherry Tomatoes

Entrées

Almond Crusted Tilapia 

Pecan Crusted Chicken Breast 

Baked Whole Wheat Penne Pasta Marinara

Butternut Squash, Kale, Mushroom,

Cauliflower Cream Lasagna

Turkey Meatloaf, Spicy Tomato Glaze

Maple-Cider Roasted Salmon

Apple Butter Roast Pork Loin

Cider Brined Pan Roasted Chicken Breast

In-House Roasted Turkey Breast & Cranberry

Chutney

Braised Beef Short Ribs, Red Wine Sauce

Beef Stroganoff w/ Egg Noodles

Braised Beef Brisket

Minimum 10 guests, please

Choose one entrée

18 per guest

20 per guest w/ dispensed water & tea

22 per guest w/ soda/bottled water

Choose two entrées

21 per guest

23 per guest w/ dispensed water & tea

25 per guest w/ soda/bottled water

Sides

Choose two

Grilled Asparagus 

Roasted Brussels Sprouts 

Roasted Tomato Rice Pilaf 

Brown Rice Pilaf 

Steamed Green Beans 

Roasted Root Vegetables 

Apple Sage Bread Dressing 

Cinnamon Glazed Carrots 

Smashed Yukon Potatoes

Honey Roasted Butternut Squash 

Glazed Acorn Squash 

Roasted Red Skin Potatoes

Thyme Roasted Mushrooms & Onions 

Mashed Sweet Potatoes w/ Toasted

Marshmallow Topping



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breaks – afternoon



Beverage Extras

Full Hot and Cold Beverage Service
all day 10 per guest
coffee, bottled water, canned
soda, decaf upon request

Full Cold Beverage Service
all day 6 per guest
bottled water, canned soda,
bottled tea

Full Hot Beverage Service
all day 7 per guest
coffee, hot tea, accoutrements

Infused Water **M** .5 per guest

Bottled Water **M** 1.5 each

Sparkling Water **M** 1.5 each

Assorted Canned Soda 1.5 each

Bottled Tea 2.5 each

Hummus Break **M**

Traditional Chick Pea Hummus, Roasted
Pepper Hummus, Regular and Whole
Wheat Pita Triangles
10 per guest

Grilled and Raw Vegetables **M**

Grilled Eggplant, Zucchini, Summer Squash
Asparagus, Raw Carrots, Red Peppers,
Radishes, Red Pepper Hummus, Baked
Whole Wheat Pita Chips
10 per guest

Bruschetta Break

Assorted Crisps and Flatbreads; Tomato
Basil, Kalamata Olive, and Fruit Compote
Toppings, Flax Seed Bites
11 per guest

Artisan Cheese

A selection of local and imported cheeses,
Dried Fruits, Crostini and Crackers
13 per guest

Tortilla Chip Bar

Regular and Blue Corn Tortillas, Traditional
Tomato Salsa, Black Bean Salsa, Sour
Cream, Jalapeno Cheese Sauce
9 per guest

Something Else

House Made Trail Mix	2.5 each
House Made Granola	2.5 each
Assorted Popcorn	1.5 each
Individual Fruit Cups	3 each
Assorted Granola Bars	2.75 each
Garrett Popcorn	4.00 per guest
Air Popped Popcorn	2.00 per guest

the finale

Please contact the catering department directly for specialty dessert pricing

Cranberry Pistachio Flaxseed Bites

1.5 per guest

Chocolate Dipped Fruit

strawberries, pineapple, dried apricot
5 per guest

Oatmeal Bars

strawberry and raspberry
1.5 per guest

House Made Cookies

chocolate chip, white chocolate chip macadamia nut,
peanut butter, snickerdoodle, oatmeal, flourless chocolate
pecan
1 per guest

House Made Cookies and Bars

assorted house made cookies, lemon bars, rice crispy treats
2 per guest

House Made Brownies and Bars

Coconut pecan brownie, chocolate ganache brownie, lemon bars, rice crispy treats
2.75 per guest

Seasonal Fruit Cobbler

Fresh whipped cream
3 per guest

Whole Pies (serves 6-8)

apple, pecan, lemon chess and pumpkin
please email catering department for seasonal pricing

Assorted Mini Desserts: 48 hour minimum notice, please email catering department for selections

Personalized Sheet Cakes- 72 hour minimum notice, please email catering department for selections

¼ sheet: serves 20-25 people

½ sheet: serves 30-40 people

Full sheet: serves 60-75 people



special events

SPECIAL EVENTS

It will be our pleasure create a customized menu to suit any catering need. We offer full service catering for buffet, plated, and reception style events. We will coordinate bar packages, staff, and linen. We can also arrange for the following items and services:

- Event décor
- Lighting
- Floral arrangements
- Specialty china, glassware, flatware
- Upgraded chairs and lounge furniture
- Charger plates



the fine print

To ensure availability of all menu items and secure delivery times, we ask for all orders to be placed 48 hours before the event start time.

SERVICE CHARGES

After-hours and weekend events incur additional charges for labor. Events with more than 50 guests may incur additional charges for labor. China service is an additional \$2 per guest. Tablecloths for dining tables are an additional \$11 per table, tablecloths for food tables are complimentary.

CANCELLATION POLICY

Standard orders cancelled with more than 24 hours notice will not be charged. Cancellation fees apply for any orders cancelled less than 24 hours before the start of the event or for custom orders.

SPECIAL NEEDS

Please let us know if there are any dietary restrictions amongst your guests when placing your order.

Gluten Free: Due to our open air kitchens that handle gluten for the preparation of other menu items, we cannot guarantee that items made without gluten-containing ingredients are “gluten-free,” as defined by the FDA. While we make every effort to avoid gluten cross-contact, there is always the potential for cross-contact with other gluten-containing food items, particularly in our self-serve facilities. Our catering team can provide a list of ingredients for all menu items upon request.

Kosher meals are available upon request.

It will be our pleasure create a customized menu to suit any catering need. Please contact the Catering Department with any questions.