



JEWELL
Contract Dining

CATERING MENU
Created especially for:
ITW ATRIUM CAFÉ



ORDERING PROCEDURES

Select from the many delicious items located inside this menu.

- Please submit all orders before 12:00 noon
(the previous business day) for next day delivery
- Each delivery time requires a separate order.
- Same day orders are welcome and must be emailed.

You must speak to someone in the office (224.661.8900) for verbal confirmation.

*It is best to give us as much notice as possible
(all products may not be available and substitutions may be made).

Delivery & Charges

- Deliveries are made during regular business hours 6:00am until 5:00pm

Cancellation Policy

- There is a 24 hour cancellation policy.
 - Same day cancellations may be subject to full charge.
- If you have any questions please feel free contact us via email or phone.*

food can make you friends!

ITW Corporate Accounts

We are happy to accommodate cost centers, purchase order numbers and departments within your company.

To open an account contact the Catering Manager at the ITW Atrium Café
itwcatering@jewelldining.com or
224.661.8900

Additional Services

We are happy to help you with any of your related needs. If you need a cake, pizza, sushi or even an event for 1,000 people, please contact us so we can assist you!

itwcatering@jewelldining.com
224.661.8900



CONTINENTAL BREAKFAST

Working Breakfast \$3.29
Freshly Baked Bagels, Muffins, Scones and Assorted Pastries with Butter and Preserves
***With Seasonal Cut Fruit ... \$5.49**



Energy Breakfast \$6.59
Freshly Baked Assorted Muffins, Seasonal Fruit Salad and Yogurt Parfaits with Granola Topping

Freshly Baked Breads \$7.59
Carrot, Banana Walnut or Zucchini
With Butter (Half Loaf 6 Slices)

Freshly Baked Donuts \$8.99
Assorted Donuts (Minimum Half Dozen)



Yogurt Bar \$7.59
Low-Fat Vanilla Yogurt with Fresh Berries, Fruit Salad, Granola, Sliced Almonds and Honey
(Minimum of 12 Guests)

wake up right!

HOT BREAKFAST

Country Breakfast \$9.99
Scrambled Eggs With Aged Cheddar, Crispy Bacon, Breakfast Potatoes and Warm Biscuits with Butter and Preserves
(Minimum of 6 Guests)

Breakfast Sandwich \$2.29
Choice of Crispy Bacon or Sausage Patty with Scrambled Egg and American Cheese on a Toasted English Muffin or Mini Bagel
On Mini Croissant \$3.89
(Minimum of 6 Guests)

Breakfast Burrito \$2.99
Choice of Crispy Bacon, Sausage or Chorizo Served with Salsa, Scrambled Eggs and American Cheese Wrapped in a Flour Tortilla
(Minimum of 6 Guests)

French Toast Casserole \$7.99
With Fresh Strawberries, Powdered Sugar, Butter and Maple Syrup Served with Seasonal Fresh Cut Fruit
(Minimum of 6 Guests)

Quiche Selection \$7.59pp
Choice of Spinach, Lorraine or Broccoli Quiche with Breakfast Potatoes and Seasonal Fresh Fruit (Minimum of 6 Guests)
Whole Quiche \$19.99

Hearty Oatmeal \$1.49
Hot Oatmeal Served with Brown Sugar, Raisins and Butter
(Minimum of 6 Guests)



ALA CARTE



Seasonal Fresh Cut Fruit
Medium 6-10 people \$34.59
Large 11-15 people \$51.99
X-Large 16-20 people \$69.59
Whole Fruit \$.99 ea.
Low-Fat Yogurt Parfaits \$2.29
With Fresh Berries & Granola
Assorted Dannon Yogurts .. \$1.09
Individual Cereal Cups \$1.99
With 2% Milk
Fresh Fruit Cups \$2.29
Whole Coffee Cake \$16.29
Choice of Almond, Apricot, Raspberry or Pecan (Serves up to 8 Guests)



BOXED SANDWICH

With Seasonal Fresh Cut Fruit, House-made chips and Dessert (Condiments and Dressings Served on the Side) \$7.99

Smoked Fat-Free Turkey Breast

Turkey Breast with Provolone Cheese, Sliced Tomato on 9-Grain



Grilled Chicken

Grilled Chicken Breast, Romaine and Sliced Tomatoes on Whole Wheat

Chicken Caesar

Grilled Chicken Breast, Romaine, Sliced Tomatoes, Parmesan Cheese, and Caesar Dressing on a Parmesan Roll

Classic Low-Fat Tuna Salad

With Leaf Lettuce, Sliced Tomato and Sprouts on a Fresh Croissant

Roast Beef

Medium-Rare Roast Beef with Cheddar Cheese Lettuce, Tomato on Marble Rye

Ham & Swiss

Ham and Swiss Cheese Stacked High with Lettuce and Tomato on Marble Rye

Stacked Italian

Salami, Ham, Pepperoni and Provolone Cheese Stacked High with Lettuce and Tomato on Sour Dough

*v = Vegetarian Option

Pesto Caprese *v

Vine Ripe Tomatoes layered with Fresh Mozzarella, Basil and Pesto Drizzled with Balsamic Dressing on Sour Dough

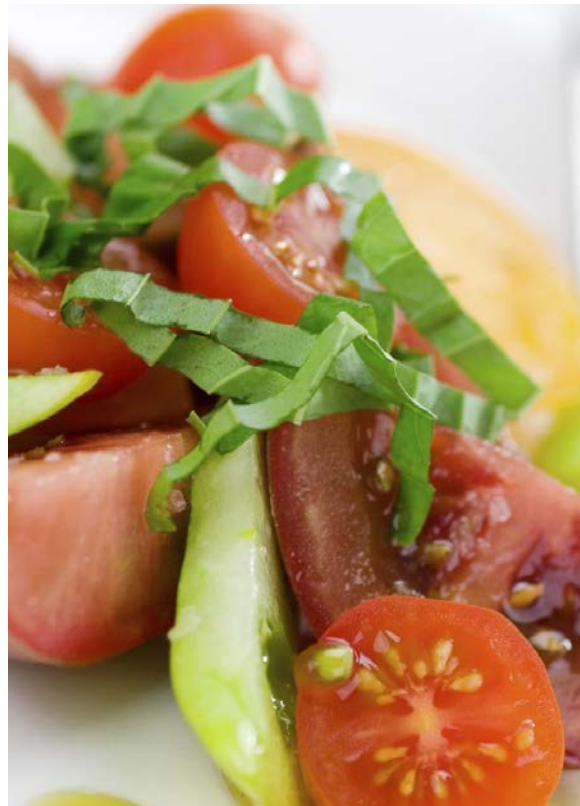
Grilled Vegetable *v

Slices of Seasonal Vegetables Drizzled with Balsamic Dressing on 9-Grain

Chicken Salad Sandwich

With Leaf Lettuce and Sliced Tomato on a Fresh Croissant

Boxed Sandwiches and Salads can be ordered as Wraps



Boxed Salads can be ordered as entree sized salads

BOXED SALAD

With Bread and Dessert
(Condiments and Dressings Served on the Side)
All Salads and Sandwiches are available as wraps \$7.99

Chicken Caesar Salad

Crisp Romaine Lettuce with Shredded Parmesan Cheese, House-Made Croûtons and Seasoned Grilled Chicken Breast with Creamy Caesar Dressing

Mandarin Chicken Salad

Crisp Lettuce with Mandarin Oranges, Sliced Almonds, Shredded Carrots, Scallions, Crispy Won Ton Noodles and Marinated Grilled Chicken Breast with Sesame Ginger Dressing

Greek Chicken Salad

Mixed Greens with Cucumbers, Kalamata Olives, Feta Cheese and Sliced Grilled Chicken Breast with Lemon-Herb Vinaigrette

George's Chopped Salad

Chopped Lettuce with Diced Tomatoes, Scallions, Marinated Chicken, Crisp Bacon, Tortilla Strips and Crumbled Bleu Cheese with Tangy Lime Vinaigrette

Cobb Salad

Crisp Romaine Lettuce, Smoked Turkey, Crispy Bacon, Tomato, Avocado, Hard Boiled Eggs with Bleu Cheese Dressing

Harvest Salad *v

Mixed Greens with Dried Cranberries, Walnuts, Sliced Apples and Crumbled Bleu Cheese with Balsamic Vinaigrette



ENTRÉE SALAD

Small 3-5 people \$29.99
Medium 6-10 people..... \$57.99
Large 11-15 people \$86.99

Santa Fe Chicken

Lettuce, Diced BBQ Chicken, Sweet Corn, Cilantro, Pico de Gallo and Monterey Jack Cheese Served with Ranch Dressing

Spinach Salad

Spinach, Crispy Bacon, Walnuts, Red Onions, Goat Cheese, Dried Cranberries Served with Raspberry Vinaigrette

Chicken Caesar Salad

Crisp Romaine Lettuce with Shredded Parmesan Cheese, House-Made Croûtons and Seasoned Grilled Chicken Breast with Creamy Caesar Dressing

Boxed Salads can be ordered as entree sized salads

SIDE SALAD

Small 3-5 people \$17.99
Medium 6-10 people..... \$35.99
Large 11-15 people \$49.99
*Add Chicken to any Salad \$1.99 p.p.

House Salad *v

Mixed Greens, Cucumbers, Tomatoes, Carrots and Croûtons Served with Balsamic Dressing



Harvest Salad *v

Mixed Greens with Dried Cranberries, Walnuts, Sliced Apples and Crumbled Bleu Cheese - Balsamic Vinaigrette



Venice *v

Roasted Red Peppers, Portobello Mushrooms, Avocado, Sun Dried Tomatoes and Goat Cheese Served with Balsamic Vinaigrette

Martha's Vineyard Salad *v

Fresh Mesclun Greens with Sliced Pears, Toasted Brown Sugar Pecans, Blueberries and Crumbled Goat Cheese with Champagne Vinaigrette

Broccoli Crunch

Broccoli, Red Onions, Sunflower Seeds, Smoked Bacon Tossed with Ranch Dressing

Pesto Pasta *v

Rotini, Basil, Parmesan, Garlic, Black Olives, Sweet Red Peppers in a Pesto Basil Vinaigrette

Sesame Noodle Salad *v

Lo Mein Noodles, Carrots, Cucumbers, Scallions, Chopped Peanuts and Fresh Cilantro in Sesame Vinaigrette

Israeli Couscous *v

Israeli Couscous, Diced Vegetables, Red Onions, Cranberries and Fresh Cilantro in Light Lemon Vinaigrette



TRAYS AND PLATTERS

Condiments Served on the Side including Light and Regular Mayonnaise and Dijon Mustard

Sandwich Tray

Assortment of Chef's Choice Deli Style Sandwiches include Turkey, Ham and Vegetarian with Cheese, Lettuce, Tomato and Dill Pickles

Petite Croissants or Mini Sandwich Tray

Assortment of Chef's Choice Sandwiches to include Roast Beef, Smoked Turkey, Ham, Tuna Salad and Vegetarian (2 per person)

George's Premium Deli Tray

Chef's Choice of Thinly Sliced Deli Meats to include Roasted Breast of Turkey, Honey Cured Ham, Roast Beef, Chicken Salad, Cheddar, Swiss and Provolone Cheeses, Lettuce, Tomato and Dill Pickles. Served with an Assortment of Freshly Baked Specialty Breads

Accompanied by Pasta Salad, Creamy Potato Salad or Israeli Couscous, House-Made Chips and Freshly Baked Cookies

Small 3-5 people \$62.99
Medium 6-10 people..... \$115.99
Large 11-15 people \$173.99

House Made Soup

Chicken Noodle Soup or Soup de Jour
Served with Crackers
(Minimum of 6 Guests)

Medium 6 people..... \$14.99
Large 12 people \$28.99

Beef Chili

Served with Shredded Cheese, Sour Cream and Crackers
(Minimum of 6 Guests)

Medium 6 people..... \$16.99
Large 12 people \$32.99

trays for days!



SNACK BREAKS

Seasonal Fresh Fruit Salad

Small 3-5 people	\$17.29
Medium 6-10 people	\$34.59
Large 11-15 people	\$51.99
X-Large 16-20 people	\$69.59

Whole Fruit

\$0.99 per piece

Chips, Salsa and Guacamole

Fresh Fried Corn Tortilla Chips served With Homemade Pico de Gallo & Guacamole	
Medium 6-10 people	\$28.99
Large 11-15 people	\$44.99
Additional Guacamole for 10p	\$15.99

Domestic Cheese Tray

Accented with Sliced Strawberries, Grape Clusters, Nuts and Assorted Crackers	
Medium 6-10 people	\$36.99
Large 11-15 people	\$55.29

Garden Fresh Crudité's

Fresh Cut Vegetables with Creamy Ranch Dip or Spinach Dip or Red Pepper Dip	
Medium 6-10 people	\$28.99
Large 11-15 people	\$44.29

Hummus with Pita Chips and Crudite

Medium 6-10 people	\$28.99
Large 11-15 people	\$44.29

the more... the merrier!



Popcorn Bowl

Medium 6-10 people	\$10.59
Large 11-15 people	\$15.59
X-Large 16-20 people	\$20.59

Jumbo Hot Pretzel Tray

Served with Mustard	
Medium 6-10 people	\$15.99
Large 11-15 people	\$23.99
Hot Cheese Sauce.....	\$0.79 pp

Healthy Break

Yogurt Covered Pretzels and a Fresh Fruit Salad with Yogurt Dip	
Medium 6-10 people	\$47.29
Large 11-15 people	\$70.99



SWEET ENDINGS

Fresh Baked Cookie Tray

Assorted Chocolate Chip, Oatmeal Raisin and White Chocolate Macadamia Cookies	
Medium 6-10 people.....	\$15.99
Large 11-15 people	\$23.99
X-Large 16-20 people	\$26.29

Dessert Bar Tray

Assortment of Chef's Choice Desserts Bars Bars. May include Brownies, Blondies, Fruit Bars and Lemon Bars	
Medium 6-10 people.....	\$26.29
Large 11-15 people	\$39.59
X-Large 16-20 people	\$52.59

SNACK PACKS

Assorted Candy Bars	\$0.99 ea
Assorted Granola Bars.....	\$0.99 ea
Assorted Protein Bars	\$1.39 ea
Bagged Assorted Nuts	\$1.29 ea
Bagged Cajun Snack.....	\$1.29 ea
Bagged Chips.....	\$0.79 ea
Bagged Housemade Chips	\$0.99 ea
Bagged Pretzels.....	\$0.79 ea
Bagged Trail Mix.....	\$1.29 ea



GLOBAL CUISINE

Global Cuisine selections come served with: Salad, Side Dishes and your choice of Entrée

MEDITERRANEAN

\$13.99 per person

ENTREE - CHOOSE ONE

*Served with Greek Salad

— Mediterranean Chicken

Marinated Chicken Breast with Tomatoes, Artichokes, Onions and Kalamata Olives. Sides Include Greek Potatoes and Fresh Vegetables

— Greek Chicken

Chicken Breast Marinated with Lemon and Oregano. Sides Include Greek Potatoes and Fresh Vegetables

— Chicken Pita Sandwich

Grilled Seasoned Chicken Breast Served with Diced Onions, Tomatoes, Tatziki Sauce and a Fresh Pita. Sides Include Greek Potatoes

grab your passport!

Ask us about Seafood Options.
We can customize a menu for you!

*Minimum of 6 People for All Hot Entrees

SOUTHWEST

\$13.99 per person

ENTREE - CHOOSE ONE

*Served with Fiesta Salad

— Fajita Bar

Traditional Marinated Grilled Chicken or Beef Sautéed with Peppers and Onions. Served with Sour Creme, Pico De Gallo and Guacamole. Sides Include Spanish Rice, Frijoles and Flour Tortillas

— Taco Bar

Seasoned Ground Beef Served with Cheddar Cheese, Shredded Lettuce, Tomatoes, Pico de Gallo, Sour Cream and Guacamole. Sides Include Spanish Rice, Frijoles and Flour Tortillas

— Chicken Enchiladas

Marinated Chicken Rolled in Corn Tortillas with Enchilada Sauce Served with Sour Cream Sides Include Spanish Rice and Frijoles

— Tri-Colored Tortilla Chips - \$1.79 pp

ITALIAN

\$13.99 per person

ENTREE - CHOOSE ONE

*Served with Caesar Salad

— Chicken Vesuvio

Grilled Chicken Breast in a White Wine Sauce with Fresh Herbs, Green Peas and Lemon Sides Include Vesuvio Potatoes and Fresh Vegetables

— Pesto Chicken

Marinated Chicken Breast with Pesto Cream Sauce Sides Include Linguini Pasta and Fresh Vegetables

— Chicken Marsala

Seasoned Chicken Breast with Mushrooms and Carrots in a light Marsala Wine Sauce Sides Include Linguini Pasta and Fresh Vegetables

— Tuscan Pasta

Italian Sausage with Peppers, Onions and Spinach with a Creamy Marinara Sauce Sides Include Penne Pasta and Fresh Vegetables

— Pasta Primavera *V

Fresh Vegetables Tossed with Pasta in a White Wine Sauce with a Side of Garlic Bread

— Meat or Vegetarian Lasagna *V

Layers of Pasta and Cheese with Marinara Sauce and a Side of Garlic Bread Sticks

1/2 Pan Serves 6 - 9 \$98.99

Full Pan Serves 10 -18 \$197.99



GLOBAL CUISINE

Global Cuisine selections come served with:
Salad, Side Dishes and your choice of Entrée

ASIAN

\$13.99 per person

ENTREE - CHOOSE ONE

*Served with Asian Chopped Salad

– Teriyaki Chicken

Sliced Chicken Breast with Vegetables in a Teriyaki Sauce. Sides Include Steamed Jasmine Rice and Egg Rolls with Sauce

– Pepper Steak

Marinated Steak with Green Peppers and Onions Tossed in a Ginger-Soy Glaze
Sides Include Steamed Jasmine Rice and Egg Rolls with Sauce

– Chicken Curry

Chicken Breast in a Spicy Curry Sauce with Carrots, Onions and Peas. Sides Include Steamed Jasmine Rice and Sautéed Asian Vegetables

– Sweet and Sour Chicken

Tempura Battered Chicken Breast Pieces with Housemade Sweet and Sour Sauce. Sides Include Steamed Jasmine Rice and Egg Rolls

– Beef and Broccoli

Tender Slices of Beef Served with Broccolini and Szechuan Sauce. Sides Include Steamed Jasmine Rice and Egg Rolls.

**Sushi Available - Call for Pricing
Please allow 72 hours for ordering**

***Minimum of 6 People for All Hot Entrees**



PIZZA PARTY

\$11.29 per person

ENTREE - CHOOSE ONE

*Served with Caesar Salad

Personal Pan Pizza - 7 Inch

Fresh, Made to Order.

Hand-Tossed Pizza - 12 Inch

Fresh, Made to Order.

Russell Bread Pizza - 20 Inch

Fresh, Made to Order.

Choice of:

- Cheese
- Pepperoni
- Sausage
- Vegetable
- Other

*Includes Chefs Choice Dessert

DID YOU KNOW?

Our talented culinary team can customize a menu specifically for your event!

Contact your Catering Manager to start the process today! 847. 607. 3780

*Please give us 48 hours to accommodate all requests

transform your office

refresh your senses!

BEVERAGES

Canned Soda-Pop \$0.99

- Coke
- Diet Coke
- Sprite
- Sprite Zero

Bottled Juice \$1.99

- Orange Juice
- Apple Juice
- Cranberry Apple Juice
- Cranberry Grape Juice
- Ruby Red Grapefruit

Bottled Drinks..... \$1.49

- Snapple
- Lipton Iced Tea
- Diet Lipton Iced Tea

Bottled Water

- Nestle Bottled Water..... \$0.99
- Dasani Bottled Water \$1.49

REFRESHMENTS

Beverage Pitchers

\$6.59 per pitcher (Serves 8 - 10)

- Iced Tea
- Lemonade

Starbucks Full Pot Coffee.. \$37.99

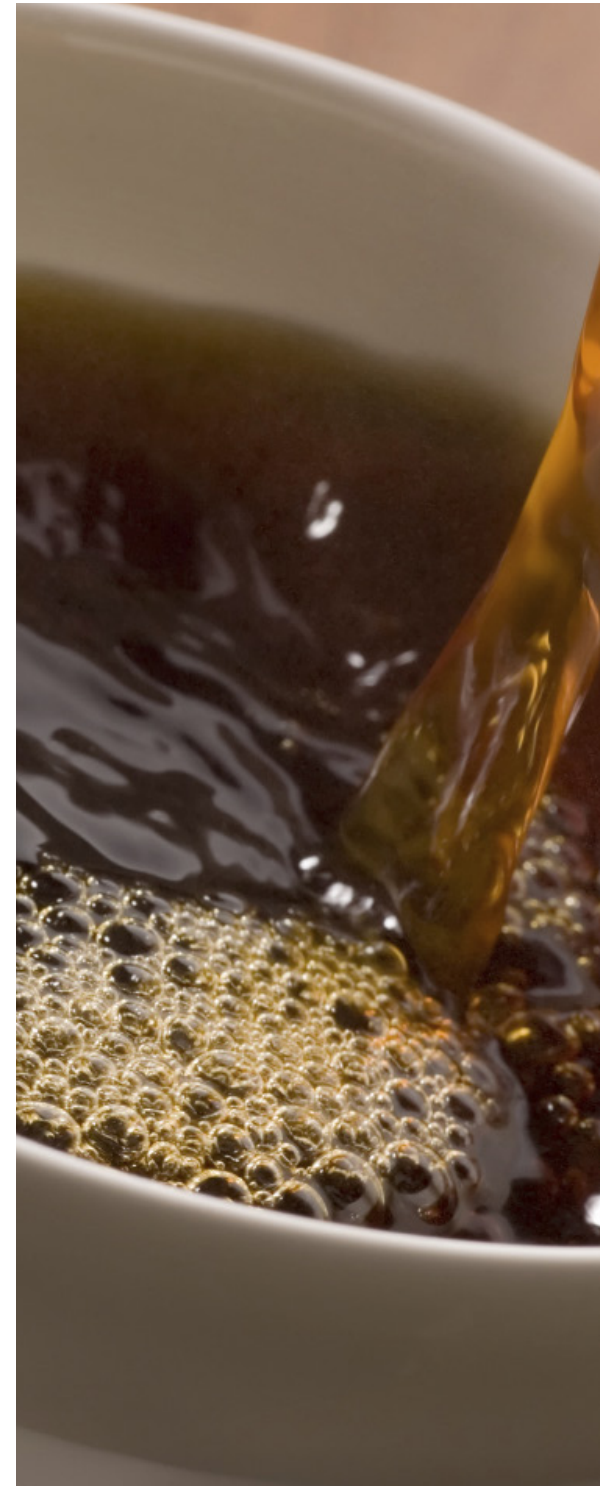
Served with Cream, Sugar and Sweeteners
Regular or Decaf
(Serves up to 24)

Starbucks Half Pot Coffee . \$20.99

Served with Cream, Sugar and Sweeteners
Regular or Decaf
(Serves up to 11)

Hot Tea \$17.99

Hot Water served with an Assortment of Tea
Bags with Honey, Lemon and Sweeteners
(Servers up to 10)



CELEBRATIONS

Cake Surprise

Chocolate, Yellow or Marble Cake with Buttercream Frosting or Whip Cream Frosting

Regular Fillings: Strawberry, Raspberry, Lemon, Fudge, Custard or Butter Creme

Round Cake (Three Layers)

8 Inch (Serves up to 12) \$37.59
9 Inch (Serves up to 16) \$44.59
10 Inch (Serves up to 20) \$52.59

Sheet Cake (Single Layer)

1/4 Sheet (Serves up to 20) \$36.59
1/2 Sheet (Serves up to 40) \$62.59
Full Sheet (Serves up to 100) \$101.59

Sheet Cake with Filling (Two Layers)

1/4 Sheet (Serves up to 20) \$54.59
1/2 Sheet (Serves up to 40) \$83.59
Full Sheet (Serves up to 100) \$127.59

Specialty Cakes

Red Velvet, Carrot Cream Cheese and German Chocolate Served with Frosting

Cupcake Surprise

Fluffy Yellow Cake, Chocolate or Red Velvet Cupcakes with Chocolate, Vanilla or Delicious Buttercream Frosting

Per Cupcake \$2.59

Ice Cream Social

Vanilla or Chocolate Ice Cream served in cups with your Favorite Classic Sunday Bar Toppings to Include: Chocolate Sauce, Caramel Sauce, Whipped Cream, Peanuts, Oreo Crumbs and Cherries

Per Person \$3.99

Ice Cream Cups \$2.59

surprise!

We Believe Celebrations are Important!

With that in mind, ANY theme or item can be sourced for your event.

Please contact our catering manager to ensure your special celebration reflects your vision!

**Please give us 48 hours to accommodate all requests*

