



THE
Goddess
AND GROCER®

• CATERING MENU •

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O'HARE INTERNATIONAL AIRPORT TERMINAL 5

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BREAKFAST

V = VEGETARIAN | V+ = VEGAN

HEALTHY PARFAITS V, GF 7.50 ea
crunchy Goddess granola layered
with organic yogurt and fresh berries

FRESH FRUIT SALAD V+, GF, DF 7 ea
bite sized seasonal fruit garnished
with fresh berries

BREAKFAST BURRITO V 9.50 ea
scrambled eggs, pepper jack, black beans
and sour cream in a honey wheat tortilla
with roasted tomato jalapeño salsa
vegan options available

BAGEL SANDWICH 8.50 ea
folded eggs, cheddar and bacon or
folded eggs, sautéed spinach
and roasted tomatoes

ENGLISH MUFFIN SANDWICH 7.50 ea
fried egg, cheddar cheese and choice of
chicken sausage, bacon, ham or veggie sausage

MAPLE BACON SANDWICH 9.50 ea
maple chili bacon, fried egg, gruyère cheese,
arugula, slow roasted tomato jam and
rosemary lemon aioli on a toasted brioche roll

CROISSANT SANDWICH 9.50 ea
croissant with scrambled eggs, roasted tomatoes,
fresh mozzarella, prosciutto and basil

**BACON AND AVOCADO
EGG SANDWICH** 9 ea
applewood smoked bacon, folded eggs and
avocado on a toasted bagel

add a side of home fries + 4

MINIMUM ORDER OF 12 FOR ABOVE ITEMS

Chafers and sternos available on
request for an additional charge.

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PARFAIT BAR V, GF 79.50
crunchy Goddess granola, organic vanilla
bean yogurt and fresh berries
7.95 per person, minimum of 10 ppl

AMERICAN BREAKFAST 160
scrambled eggs, applewood smoked bacon, choice of
pork sausage links or chicken sausage patties,
home fries, fresh fruit and choice of coffee or orange juice
16/pp, minimum order

FRITTATA GF 45/65
classic: eggs, bacon, sausage, cheese, onions,
mushrooms, bell peppers, cheddar + pepper jack cheeses

mexican: eggs, chorizo, pepper jack,
poblano peppers, tomatoes, roasted corn,
onions and cilantro

vegetarian: eggs, spinach, onions, potatoes,
pepper jack cheese, tomatoes and mushrooms

(S serves 8-10) (L serves 12-15)

OATMEAL BAR V+, DF 79.50
cooked steel cut oats served with brown sugar,
sliced bananas, dried fruit and maple syrup
7.95 per person, minimum of 10 ppl

**LEMON RICOTTA PANCAKES WITH
BLUEBERRY COMPOTE** V 60
24 pieces (serves 10-12)

**CINNAMON FRENCH TOAST
FINGERS** V 60
traditional challah batons soaked in a vanilla custard,
baked until golden brown and served with mixed berry
compote and maple syrup
24 pieces (serves 10-12)

A LA CARTE (serves 10-12)

scrambled eggs	45
crispy bacon	50
pork sausage links	50
chicken sausage patties	40
home fries	45
veggie sausage patties	42
hard cooked eggs	24

PLATTERS

FRUIT TRAY V, GF

fresh sliced seasonal fruit and berries
with honey yogurt dip

MINI 35 | S 50 | M 75 | L 95

FRUIT SALAD V+

a bowl of delicious diced fresh
seasonal fruit and berries

S 45 | M 65 | L 85

BAGELS AND CREAM CHEESE V

a basket of freshly baked bagels
served with plain and vegetable
cream cheese, butter and jam

S 55 | M 75 | L 95

BAGEL AND VEGETABLE PLATTER V

avocado, sliced tomato, shaved red onion,
cucumber, plain and vegetable cream cheese,
hummus and fresh baked bagels

S 70 | M 95 | L 125

LOX AND BAGELS

sliced smoked salmon with all the fixings:
sliced tomatoes, cucumbers, shaved
red onions, capers, lemon wedges,
cream cheese and fresh baked bagels

MINI 75 | S 105 | M 145 | L 195

MORNING PASTRIES V

a basket of freshly baked muffins,
scones, croissants and danish

S 55 | M 75 | L 95

BREAKFAST PLATTERS

all breakfast platters come
beautifully presented and
ready to serve.

S serves 10-12
M serves 15-18
L serves 20-25

BEVERAGES

COFFEE, DECAF, HOT CHOCOLATE AND HOT OR ICED TEA

including cups and
condiments

1 GAL | 30

3 GAL | 90

We feature a great
selection of locally roasted
coffee including Metropolis
Coffee and Rishi Tea

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

PT | 6

QT | 12

GAL | 38



SALADS

THE GODDESS SHOCKINGLY GOOD KALE SALAD V,GF

chopped kale, golden raisins, roasted tomatoes, toasted almonds and shredded parmesan, white balsamic vinaigrette

60

INSALATA CAPRESE V

fresh mozzarella, grape tomatoes and basil with extra virgin olive oil and white balsamic

65

ITALIAN CHOPPED GF

salami, provolone, sweet red peppers, olives, croutons, sungold tomatoes and romaine lettuce, grocer's herb vinaigrette

65

CAESAR V,GF

chopped romaine with shaved parmesan, croutons and our housemade dressing

50

PESTO PASTA SALAD V

pasta with roasted red peppers, black olives, artichoke hearts, olives and pesto dressing

50

YUKON GOLD POTATO SALAD DF,GF

with hard boiled egg, scallions, radish and dill pickle tossed in mayonnaise

45

GODDESS CHOPPED V+,GF

romaine, avocado, sungold tomatoes, cucumber, garbanzos, carrots, broccoli, sweet peppers, radishes, spinach and Goddess dressing

50

add to your salads: simply grilled

Chicken +15

Salmon +20

Tofu +12

SALADS

Salads come with dressing on the side and serve 10-15

GREEK SALAD V,GF

grape tomatoes, cucumbers, feta cheese, peppers, kalamata olives, romaine, oregano dressing

50

MIXED GREENS V+,GF

sungold tomatoes, radish, shredded carrots and cucumber, balsamic dressing

50

SPINACH AND PECAN SALAD V,GF

baby spinach, sliced green apples, dried cranberries, candied pecans and goat cheese crumbles, red wine vinaigrette

55

SOUPS

THE GODDESS SIGNATURE SOUPS

Gallon 65 | serves 10-12

CHICKEN MATZO BALL DF

house made matzo balls with carrots and celery in chicken broth

THAI CORN CHOWDER V+, GF

corn, potatoes, onions, peppers, ginger, red curry, lemongrass, coconut milk and fresh coriander

CHICKEN TORTILLA DF,GF

chile spiked chicken broth with roasted tomatoes, fire grilled onions, cilantro, lime, fried corn tortilla strips

BYO PARTY BAR (serves 12)

CHILI BAR & FIXINS'

shredded cheddar, sour cream, guacamole, green onions and jalapeños served with freshly baked cheddar corn bread (extra servings 6.50 ea)

95

*add 12 baked potatoes for 45

BAKED POTATO BAR

shredded cheddar, sour cream, butter, green onions and bacon (extra servings 5.50 ea)

95

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BOX & BAG LUNCHES

Bagged 15 each

A selection of any of our delicious sandwiches or salads with a cookie and Goddess kettle chips presented in an Goddess bag with handle.

SALADS + WRAPS

LO-CARB CHEF'S SALAD GF

diced ham and turkey with cheddar and swiss, avocado, scallions, hard cooked egg and crumbled bacon over romaine lettuce, peppercorn ranch dressing

SPINACH PECAN SALAD V,GF

spinach, dried cranberries, caramelized pecans, sliced apples and crumbled goat cheese, red wine vinaigrette

CHICKEN CAESAR

romaine lettuce with grilled chicken breast, ciabatta croutons, shaved parmesan and our house caesar dressing

FETA CHICKEN SALAD GF

herb roasted chicken, tomatoes, kalamata olives, feta and cucumber with romaine, feta oregano dressing

GODDESS CHOPPED SALAD V+,GF

grape tomatoes, cucumber, garbanzos, carrots, radishes, broccoli, avocado, sweet peppers, spinach, romaine, Goddess dressing

BUFFALO WRAP

panko chicken in frank's hot sauce, celery, lettuce, tomato and blue cheese dressing in a wheat wrap

COBB SALAD WRAP

turkey, ham, bacon, avocado, egg, lettuce, crumbled blue cheese & ranch dressing in a honey wheat wrap

THE GARDEN GODDESS WRAP V+

avocado, cucumber, shredded carrot, beets, tomato, spinach and lettuce with our Goddess dressing in a spinach wrap

Boxed 18 each

A selection of any of our delicious sandwiches or salads presented in our stackable Goddess lunch box with a deli side, kettle chips, and dessert bar or cookie.

SANDWICHES

also available on gluten free or vegan bread +2

CALIFORNIA DREAMING

honey maple turkey breast with avocado, swiss cheese, lettuce, tomato and lemon aioli on multigrain

GRILLED CHICKEN CLUB

herb marinated chicken breast, bacon, avocado, lettuce, tomato and honey mustard on a ciabatta roll

TURKEY TWIST

roasted turkey breast with caramelized onions, swiss cheese, lettuce, tomato + cranberry aioli on country white

CHICKEN SALAD SANGER DF

roasted chicken, red grapes, celery, scallions and toasted almonds in mayonnaise with lettuce on country white

TURKEY BLT

roast turkey breast, bacon, provolone, lettuce and tomato with herb aioli on country white

TUNA SALAD DF

albacore tuna, celery, lemon juice, mayonnaise, lettuce, tomato on multigrain

WICKER PARK V

slow roasted tomatoes, fresh mozzarella, spinach and basil pesto on ciabatta



SANDWICH PLATTERS

As we strive for consistency and wish to produce the best catering experience possible, we ask for no modifications or substitutions on catering trays.

WRAPS AND ROLLS

includes a selection of our top selling sandwiches and wraps

wraps: caesar, greek, garden, cobb

rolls: turkey twist, beef stampede, egg salad sandwich, chicken salad sandwich, tuna salad sandwich, ham/swiss/grain mustard sandwich, tomato/mozzarella/pesto sandwich

S 125 | M 175 | L 250

extra wraps and rolls

4.50 per roll | 9.95 per wrap

WRAPS ONLY

a selection of all our wraps – southwest caesar cobb salad, garden goddess and greek goddess, wicker park, and california dreaming cut in half and presented on a serving tray

S 125 | M 175 | L 250

extra wraps 11 per wrap

PETITE SANDWICH TRAY

finger sandwiches perfect for an afternoon tea

includes the Goddess chicken salad, egg salad,

smoked salmon with herbed cream cheese,

roast beef with horseradish sauce and turkey breast with cranberry mayonnaise

serves 10-12 | 75

THE BUCKTOWN DELI TRAY

roasted turkey, shaved ham and roast beef

with slices of swiss, cheddar and provolone cheese,

sliced tomatoes, shaved red onion, lettuce, pickles,

mayonnaise and grain mustard with a basket of

freshly baked bread and rolls

includes choice of one salad or deli salad

S 150 | M 195 | L 250

extra servings 12.75 per person



Mini serves 6-8 | Small serves 10-12
Medium serves 15-18 | Large serves 20-25

ENTREES

HOT ENTRÉES

19 per person

Includes two sides and one salad (minimum order of 10 per entree).

Bread + Butter Basket available for 16 per dozen.

GODDESS

TURKEY MEATLOAF DF

tomato glaze

LEMON THYME GRILLED

BONELESS CHICKEN BREAST GF

PANKO CRUSTED CHICKEN DF

tender white chicken breast
crusted in crunchy japanese
bread crumbs

CHICKEN CURRY DF, GF

red thai curry with chicken,
vegetables and a side of basmati rice

BBQ CHICKEN DF, GF

roasted chicken glazed with
bbq sauce

FAJITA BAR

chicken or vegetable fajitas with
peppers and onions, sour cream,
shredded pepper jack, guacamole,
salsa and a side of mexican rice

BBQ TOFU V+,GF,DF

crispy tofu tossed in bbq sauce
with carrots, broccoli and peppers

SALMON FILLET GF,DF

- simple grilled
- miso glazed
- sweet chili

PENNE PASTA BAKE

italian sausage, marinara,
ricotta and parmesan

MEAT LASAGNA

rich meat sauce layered with
ricotta, béchamel and marinara

SPINACH LASAGNA V

spinach layered with ricotta,
béchamel and marinara

MUSHROOM RAVIOLI V

wild mushrooms, shallots and thyme
tossed with butter and extra virgin
olive oil

BUTTERNUT SQUASH

RAVIOLI V

spiced walnuts, crispy sage,
goat cheese and browned butter

SALAD

MIXED GREENS

V+,GF,DF

CAESAR GF

GODDESS CHOPPED

V+,GF,DF

PESTO PASTA V

POTATO V,DF

MASHED YUKON GOLD POTATOES V

butter and cream

HERB ROASTED POTATOES V+,GF,DF

STEAMED BASMATI RICE V+,GF,DF

ROASTED BRUSSELS SPROUTS V+,GF,DF

ROASTED BROCCOLINI V+,GF,DF

with lemon

STEAMED BOK CHOY V+,GF,DF

SIDES (serves 10-12)

MAC 'N' CHEESE V

GRILLED GREEN BEANS V+,GF,DF

ROASTED VEGETABLES V+,GF,DF

HONEY ROASTED CARROTS V,GF,DF

BAKED CAULIFLOWER V

cheese sauce

VEGETABLE OF THE DAY V+,GF,DF

There is a surcharge for delivering hot meals in the evening and on weekends.

Disposable chafers are available for an additional 12 per set up.

ADD A FRESHLY BAKED DESSERT

COOKIES

30

a basket of mini cookies to include
chocolate chip, peanut butter, sugar,
snickerdoodle and oatmeal raisin

MINI CUPCAKES

35

a basket of vanilla, chocolate
and red velvet cupcakes

COOKIES, BARS + BROWNIES 50

a selection of freshly baked cookies,
bars and rich chocolate brownies

PARTY PLATTERS

SNACK ATTACK

a basket of raw vegetable crudites with artichoke spinach dip, pretzels with honey mustard dip, cheese and salami bites, grapes and mixed nuts
S 60 | M 90 | L 120

CHIPS AND DIPS V

housemade guacamole, hummus, spinach dip and roasted tomato salsa served with pita chips and yellow and blue corn tortilla chips
S 50 | M 65 | L 80

FRUIT AND BERRIES V+

sliced seasonal fruits garnished with berries
MINI 35 | S 55 | M 75 | L 95

CRUDITÉS TRAY V

fresh seasonal and blanched vegetables with choice of ranch dressing or hummus
MINI 27.50 | S 35 | M 55 | L 75

BALSAMIC VEGETABLES V+

a selection of grilled and roasted vegetables including, mushrooms, asparagus, sweet peppers, red onions, zucchini, yellow squash, and eggplant
MINI 40 | S 55 | M 70 | L 85

MEDITERRANEAN

hummus, baba ganoush, stuffed grape leaves, lemon grilled chicken skewers, spanakopita, grilled vegetables, marinated feta and mixed olives with pita chips
S 95 | M 150 | L 195

Mini serves 6-8
Small serves 10-12
Medium serves 15-18
Large serves 20-25

FRUIT AND CHEESE V

fresh seasonal fruits and artisanal domestic and imported cheeses served with crackers and bread
MINI 35 | S 65 | M 75 | L 95

TUSCAN ANTIPASTO

prosciutto wrapped asparagus, tomato and mozzarella skewers, mixed olives, salami, parmesan chunks with balsamic syrup, italian meatballs, grilled vegetables and garlic toast
S 85 | M 125 | L 165

ARTISANAL CHEESE BOARD V

the best from small international and domestic cheese makers served with crackers, bread, chutneys and relishes and garnished with dried fruits and nuts
MINI 60 | S 80 | M 115 | L 150

SPANISH TAPAS

serrano ham wrapped dates stuffed with goat cheese, beef empanadas, chorizo and cheese croquettes, manchego, quince, mixed olives and sliced baguette
S 85 | M 125 | L 165



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DESSERTS

COOKIES

a basket of giant or mini cookies to include chocolate chip, peanut butter, sugar, snickerdoodle and oatmeal raisin

S 30 | M 45 | L 60

COOKIES, BARS AND BROWNIES

a great variety for every taste

S 50 | M 75 | L 95

CAKE POPS

bright fillings and colors

3.00 ea minimum of 12

PERFECT BITE MINI TARTS | 30

lemon curd tart

custard and fresh fruit tart

chocolate ganache tart

CUPCAKES

red velvet, chocolate and vanilla

MINI

S 35 | M 55 | L 75

REGULAR

S 45 | M 65 | L 85

GODDESS RAINBOW CAKE

six layers of the rainbow layered with buttercream frosting and garnished with colored sprinkles

6" 45 | 8" 65 | 10" 85

GODDESS CARROT CAKE

spiced carrot cake studded with shredded carrots, walnuts, pineapple and raisins with cream cheese frosting and covered with candied walnuts and carrot curls

6" 45 | 8" 65 | 10" 85

CHOCOLATE OREO CAKE

chocolate cake filled with dark chocolate fudge and oreo pieces, covered in cookies and cream buttercream and topped with chocolate ganache and cookie crumbles

6" 45 | 8" 65 | 10" 85

S serves 10-12 | M serves 15-18 | L serves 20-25

CUSTOM DESSERTS

Let our pastry chefs create special desserts for your next event, whether it's a baby or bridal shower, birthday, wedding, corporate event and more!

CAKE FLAVORS chocolate, red velvet, white, german chocolate, coconut cream

FILLINGS buttercream, fresh fruit, lemon curd or chocolate mousse

FROSTING & ICING vanilla, chocolate, buttercream, chocolate fudge, cream cheese (additional flavor options available)

CELEBRATION CAKES

SIZE	SERVES	STARTING AT
6"	8	45+
8"	12-15	65+
10"	20	85+
half sheet	50	90+
full sheet	80-100	160+



BEVERAGES

COKE, DIET COKE, SPRITE	3
SAN PELLEGRINO 250 ml	4
GODDESS SPRING WATER 500 ml	3
FIJI WATER 500 ml	5
FRESH SQUEEZED LEMONADE OR STRAWBERRY LEMONADE	4



WINE, BEER AND SPIRITS

The Goddess and Grocer offers a fantastic selection of wine, beer and spirits. We also offer glass rental, bartenders and full bar set up for your event.

To place your order, call or email us at catering@goddessandgrocer.com. We ask that all catering requests are placed by 12pm, two business days prior to your event. Larger events require additional lead time. Though we try to accommodate all requests, those placed less than two days prior to the event may be subject to a rush fee. Orders canceled less than two business days prior to the event may result in a 50% cancellation fee. Orders canceled without 24 hour notice will result in charges for the full purchase order. A hospitality surcharge of 4.5% has been added to all checks. Payment is due in full prior to delivery. We accept all major credit cards. All orders require a \$200 food and beverage minimum.

The Goddess and Grocer delivers throughout Chicago for an additional charge beginning at \$30. With a small delivery staff, there are a limited number of delivery slots available each day, but we will try to accommodate as many orders as we can. We thank you for your patronage and understanding.

THE
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AND GROCER®

SUMMER 2024