NORTHERN FORK CATERING DROP-OFF MENU

SPRING / SUMMER 2025



ORDERING GUIDELINES

GF = Gluten-Free

= Vegan

= Available Individually, pricing will vary

Food Allergies: We follow procedures to prevent allergen cross-contamination, but our kitchen does prepare dishes containing wheat, soy, dairy, tree nuts, and peanuts. Therefore, we cannot guarantee full omission of such ingredients.

Delivery Rates Food & Beverage Minimum

Over \$200	\$49.99	Weekdays:	
Dinner	\$49.99	Breakfast & Lunch	\$200
Weekend	\$49.99	After 3:00 pm	\$300
		Saturday & Sunday:	\$500

Cancellations must be received by 5 pm the previous day. Weekend orders in by Thursdays.

Weekend and evening surcharges may apply. Prices subject to change without notice.

FREQUENTLY ASKED QUESTIONS

Where do you deliver?

We deliver across the Chicagoland area.

Can you help with dietary restrictions?

Absolutely! We have options for many diets such as vegetarian, vegan, dairy-free, and gluten-free.

How much notice do you require?

In an effort to maintain our service standards, we ask that orders are placed as early as possible. To ensure your delivery time and menu selections, we encourage orders to be placed at least 48 hours in advance.

How does my order arrive?

All of our hot entrees arrive hot and ready to serve. All disposable plates, cups, and cutlery are included.

Will Northern Fork setup?

Just point us in the right direction and we will take care of everything!

Is gratuity included?

No, adding gratuity is at the sole discretion of our customers.

Are chafing racks and sternos included?

Chafing warmers are available for an extra fee. Please call for details.



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BREAKFAST & BRUNCH

NEW Egg white options available. Please call for details.

Add individual packets of hot sauce for .49/each GF V



HOT

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Individual Breakfast Meal GF	sage), & 10.99
Individual Frittata / Potato Breakfast Meal GF Descon, Chicken Sausage, Pork Sausage, Turkey Sausage	9.99
Morning Jam Pancake Bar (Please order in increments of 10) Buttermilk Pancakes, Granola, Toasted Coconut, Fresh Berries, Candied Walnuts, Chocolate Chips, Lemon Curd, Whipped Butter, Whipped Cream & Syr	9.99
Breakfast Crunchwraps (Individually wrapped - Please order 4 or more) Chorizo Turkey Sausage Vegan	7.99
Breakfast Tacos	7.99
Bacon & Cheddar Breakfast Sandwich Served on Everything Ciabatta with garlic aioli	7.49
Turkey Sausage Breakfast Sandwich Served on Everything Ciabatta with garlic aioli	7.49
Florentine Breakfast Sandwich DEgg, tomato, provolone, & spinach served on Everything Ciabatta with garlic aioli	7.49
NEW Croque Monsieur Slider (Please order for 5 or more) 2 per person. Savory French toast battered brioche slider buns griddled with Canadian bacon, Dijon mornay, & Swiss cheese	6.49
NEW Monte Cristo Slider (Please order for 5 or more) 2 per person. French toast battered brioche slider griddled with turkey sausage patty, strawberry preserve, & Swiss cheese	6.49
Scrambles	7.99
Just Eggs GF V Available Individually with Just Eggs & Potatoes Meal	5.99
Challah French Toast with Walnuts Made fresh with thick cut bread, honey roasted walnuts, butter, & syrup *Contains nuts	5.99
Pancakes Classic Buttermilk Pancakes Gluten-Free GF (add .50/person) SEASONAL Blueberry (add 1.00/person)	4.99
House Oatmeal with Dried Fruit V Served hot	4.99
Assorted Mini Frittata GF (Please order for 5 or more) Served family style. 2 per person.	4.49
Grade A Scrambled Eggs	4.99
Crème Brûlée French Toast Muffins (Please order in increments of 12) Sweet Challah bread baked in a brown sugar crème brûlée custard	3.99
Breakfast Meats GF Bacon Canadian Bacon Sausage Chicken Sausage Turkey Sausage Patties	3.99
Breakfast Potatoes with Peppers & Onions GF V	3.49
COLD	
Paral 9. Law Pay (72) - 11 - 11 - 11 - 11 - 12 - 142)	179.99
Bagel & Lox Box (72 hr notice is kindly requested. Serves 8-12) Norwegian Smoked Salmon, Capers, English Cucumber, Roma Tomato, Shaved Red Onion, Chopped Egg, Plain Whipped Cream Cheese, Chive Cream Cheese, Laughing Cows, Peppadew Peppers, & Cornichons	1/9.99
Seasonal Fruit Box GF V Sliced seasonal fruit on a platter. Served family style. Small (serves 15-25) 119.99 Large	(serves 25-35) 159.99
Continental Breakfast Box Assorted danishes, muffins, & croissants *May contain nuts Small (serves 12-15) 74.99 Large	(serves 15-20) 109.99
Bagel & Cream Cheese Box (72 hr notice is kindly requested) with assorted bagels, plain cream cheese, & chive cream cheese	59.99/dozen
Individual Avocado Toast Boxes Grilled sourdough toast, hard boiled egg, bacon, mashed avocado, everything bagel seasoning, & tomato salad Mini box option (no bacon or egg)	11.99 6.99
All-Inclusive Breakfast Box Best of Breakfast Box with Croissant, Hard Boiled Egg, Yogurt, Seasonal Fruit Cup, Butter, & Jelly	11.99
Individual Continental Box Individual box of seasonal pastries & individual Nutella *May contain nuts	7.99
House Blended Smoothie GF	6.99
Individual Yogurt Parfaits Greek vanilla yogurt with fresh fruit & our homemade granola. *Contains nuts	6.99
Granola & Yogurt Homemade granola & Greek yogurt with fresh fruit. Served family style. *Contains nuts	5.99
SEASONAL Berry Overnight Oats GF V 1 Made with soy milk & served with toasted coconut, chia seeds, & fresh berries	4.99
Individual Assorted Chobani Yogurt GF	2.99

ADDETIZED DITES	
APPETIZER BITES (Minimum 2 dozen. Price below is for 1 dozen)	
HOT	
Mini Crabcakes with Remoulade Homemade crabcakes with a remoulade sauce on the side	39.99
Beef Empanadas with Chipotle Aioli Shredded beef barbacoa & peperonata empanadas served with chipotle aioli on the side	38.99
Gyro Meatballs with Tzatziki Sauce Lamb meatballs served with tzatziki sauce	36.99
Cheeseburger Sliders with charred onions, garlic aioli, & cheddar	36.99
Reuben Sliders with thin sliced house corned beef, house dressing, swiss cheese, & sauerkraut on a rye roll	36.99
Vegan Cheeseburger Sliders with daiya cheese on a pretzel bun	36.99
Pulled Chicken Sliders with Frizzles Onions Shredded pulled chicken with Kansas City barbecue sauce, topped with frizzled onions	34.99
Pulled Pork Sliders with Frizzled Onions Shredded pulled pork with Kansas City barbecue sauce, topped with frizzled onions	34.99
Ginger Beef Satay Thin sliced flank steak marinated w/ ginger, soy, & spices. Lightly grilled, glazed w/ house Korean BBQ sauce & sesame seeds served w/ teriyaki	34.99
Vegan Bulgogi Meatballs 🔍 "Impossible" meatballs stir fried with Korean bulgogi sauce	31.99
Chicken Potstickers with Teriyaki Seasoned chicken & vegetables wrapped in a wonton. Served with teriyaki.	29.99
Chorizo Stuffed Bacon Wrapped Dates GF Skewered chorizo stuffed dates, wrapped in bacon	29.99
Bacon Wrapped Dates GF Skewered bacon wrapped dates	26.99
Chicken Pastor Pintxo GF Spanish for "on skewer" Grilled pineapple & chipotle marinated chicken served with chipotle aioli	26.99
Chicken Tikki Masala Skewer GF Marinated chicken in warm spices. Served with tzatziki sauce.	25.99
Harissa Nut Stuffed Dates GF V Dates stuffed with a harissa nut butter. *Contains nuts.	24.99
COLD	
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Curried Shrimp with Chimichurri GF Grilled & chilled curried shrimp served with chimichurri on the side	34.9
Beef Tenderloin Skewers with Chimichurri GF Grilled beef tenderloin skewers served with chimichurri	34.9
Fig Tartlet with Candied Walnuts & Goat Cheese Phyllo cup filled with goat cheese & fig jam, topped with candied walnuts. *Contains nuts.	26.9
Chilled Tandoori Chicken Skewers with Tzatziki Sauce GF Grilled & chilled tandoori spiced chicken breast with tzatziki sauce	25.99
Antipasto Skewers GF Skewered meats, cheeses, olives & peppers	24.99
Chocolate Covered Candied Bacon GF Candied Applewood smoked bacon, dipped in milk chocolate	24.99
Bourbon Chicken Skewers GF Bourbon grilled chicken with aged cheddar, peppadews, & onion jam	24.99
Dolmas with Lemon Aioli GF Seasoned rice wrapped in grape leaves & served with a lemon aioli	24.9
Caprese Bites GF Mozzarella & tomato skewers with a pistou vinaigrette	22.99
Veggie Skewers with Chimichurri GF V Grilled & chilled roasted vegetable skewers with chimichurri	22.99
Swiss Raclette Tarts Caramelized onions with Gruyère served in a phyllo cup	22.99
GRAZING BOXES (Serves 8-12)	
Grilled & Chilled Filet Box Grilled filet, assorted rolls, horseradish sauce, pickled red onions, red pepper, & arugula	174.99
Grilled & Chilled Mediterranean Chicken Box Grilled chicken breast, feta, roasted red pepper, red onion, fried pita, & tzatziki sauce	149.9
NEW Seasonal Charcuterie Box Call for details	149.9
Charcuterie Box Assorted meats & cheeses, dried fruit, nuts, whipped feta, sun-dried tomato pesto, & fruit	149.9
French Picnic French ham, assorted French cheeses, salted butter, seasonal crudité & fruit, pickled vegetables, spreads, baguette & crackers	149.9
Mezze Grazing Sliced grilled flank steak, tandoori chicken skewers, chimichurri, hummus, tzatziki, quinoa tabbouleh, marinated olives & feta,	149.9
seasonal grilled vegetables, & grilled naan. Vegetarian option available.	
Italian Assorted Italian meats & cheeses, olives, pepperoncini, crostini, Grassini breadsticks, heirloom tomato salad, fresh & dried fruits	149.99
Artisan Cheese Box A seasonal variety of our chef's selection cheeses. *Contains nuts.	89.9
Fruit & Vegetable Seasonal raw crudité, seasonal fresh fruit, strawberry vanilla yogurt, French onion dip	79.9
Grilled & Raw Crudité Seasonal grilled vegetables, seasonal raw crudité, onion dip, & hummus	79.9
House Chips & Dip Trio Onion, spinach, & chef seasonal	69.9
Trio of Bruschetta Box V Traditional tomato bruschetta, olive & artichoke tapenade, & seasonal flavors served with crostini, Everything crackers & rosemary crackers	69.9
Trio of Hummus & Pita Traditional hummus, babaganoush, & roasted red pepper hummus served with grilled & fried pita	69.99

For ordering guidelines, allergies, and delivery rates, please visit our website. Prices are subject to change without notice.

59.99

Assorted Mini Sandwiches 16 assorted mini sandwiches: Curried Chicken Salad on Croissant, BLT, Chipotle Chicken, Turkey & Ham Cristo. No substitutions.

Vegetarian Box available featuring Mozzarella Caprese and Roasted Vegetable mini sandwiches.

SANDWICH / WRAP BOX LUNCH Box includes chips and a chocolate chip cookie 15.99/each

Add fruit cup GF V 4.99 | Add Mediterranean Pasta Salad V 3.99 | Add RX Bar GF 3.49

- Chipotle Turkey & Cheddar on Jalapeño Cheddar Ciabatta
- · Corned Beef & Turkey on Everything Ciabatta
- Smoked Virginia Ham & Swiss on Pretzel Roll
- Spicy Italian & Provolone on Tomato Foccacia
- Curried Chicken Salad on Croissant with Almonds
- Flank Steak on Asiago & Herb Baguette
- Mediterranean Tuna Salad on Everything Ciabatta
- Grilled Vegetable on Ciabatta
- Chicken Caesar Wrap
- Vegan Falafel Wrap



ALSO AVAILABLE TO BE SERVED FAMILY STYLE

Sandwiches 13.99/person Add House Chips V 1.99

CHILLED ENTRÉES

Served in individual containers. Gluten-free option available © Please call for details.

Choose Your Protein: Grilled Chicken | Filet (add \$3) | Salmon (add \$3) | Served on a bed of arugula salad Box includes: Quinoa Tabbouleh, basil vinaigrette, pepper & asiago roll, & brownie

17.99/each

Vegan GF V Box includes: Lemon Tahini Kale Salad, falafel, hummus, & fruit

17.99/each

POWER BOWLS

Individual Chilled Entrée Bowls

16.99/each 16.99/each

Chimichurri Flank Steak Bowl GF with wild rice & cranberries, vegetables, & pineapple with chimichurri

16.99/each

Vegan Pesto Pasta Bowl with roasted red bell peppers, charred broccoli, & walnuts *Contains nuts Buddha Bowl GF with yellow rice, chicken shawarma, slaw, Mediterranean veggies, & tzatziki sauce

Teriyaki Chicken Bowl with glass noodles, vegetables, chicken potsticker, & Asian Vinaigrette

16.99/each

NEW

SUPERGREENS

Individual Chilled Salad Entrées

Mediterranean Nicoise Kale Seasoned kale, crispy chickpeas, heirloom tomatoes, quinoa, cucumber, artichoke hearts, Castelvetrano olives, scallions, red bell pepper, pita crisps, & lemon tahini dressing. Choose protein: House Mediterranean Tuna Salad | Greek Lemon Chicken | Herb Grilled Salmon (add \$2)

16.99/each

Autumn Harvest (GF) Chipotle chicken breast, roasted sweet potato and butternut squash, kale, wild rice pilaf, dried cranberries, white balsamic poached golden raisins, goat cheese, apples with balsamic vinaigrette

16.99/each

Tofu Miso Shredded red & napa cabbage, crispy carrot, cucumber, edamame, basil, scallions, japchae, toasted cashew tofu with sesame miso vinaigrette *Contains nuts Substitute Miso Glazed Salmon (add \$2)

16.99/each

Churrasco Grilled flank steak, romaine, esquites, black beans, cilantro, radish, pickled red onion, roasted red & poblano peppers, tortilla strips, & cotija cheese with avocado vinaigrette

16.99/each

SALADS

All salads served family style with dressings on the side. Please order for 10 or more. Add chicken, salmon, or filet to any salad. Call for details.

Asian Chicken & Napa Cabbage Salad Teriyaki chicken, red & nappa cabbage, carrot, scallion, cilantro, edamame, & sesame seeds with Asian vinaigrette	4.99
Cobb Salad GF	4.99
Lemon Tahini Kale Salad GF	4.99
Summer Berry Kale Salad G D Baby kale, goat cheese, sunflower kernels, fresh berries, buckwheat, red onion & a citrus vinaigrette	4.99
Tri-Color Mexican Salad	4.49
Vegetable Harvest Salad GF V Red bell pepper, tomato, carrot, jicama, & zucchini with balsamic vinaigrette	4.49
Greek Salad GF 1 Cucumbers, black sliced olives, red peppers, & feta cheese with Mediterranean vinaigrette	4.49
Garden Salad GF V Carrot, radish, cabbage, cucumber, & tomato with balsamic vinaigrette	3.99
Caesar Salad Romaine lettuce, imported parmesan, homemade garlic croutons, & Caesar dressing	3.99

HOT ENTRÉES

SEASONAL Seasonal Specials available. Please call for details.

All hot entrées are served family style and arrive hot. For best presentation, please order for 10 or more. Chafing dishes are recommended to keep food warm. Please call for details.

THEMED STATIONS	
Pita Bar Served with grilled vegetable medley, Mediterranean Vinegar Slaw, tzatziki sauce, & yellow rice (add hummus .99/person) Lamb "Gyro" Meatballs (available by the dozen 36.99) Chicken Falafel	16.99
Kabobs GF Derved with herb rice, Mediterranean Vinegar Slaw, chimichurri sauce, & tzatziki (3 skewers per person) Harissa Beef (add 1.00/person) Curried Shrimp (add 2.00/person) Tandoori Chicken Veggie	15.99
Taco Bar Served with salsa, sour cream, shredded cheese, spanish rice, refried beans, Elote Salad, & flour tortillas Shredded Barbacoa Tomatillo Chicken Pork Carnitas Black Beans & Plantains Tequila Shrimp (add 2.00/person)	15.99
Szechuan Stir Fry Served with Jasmine Rice Beef Chicken Vegetables	15.99
Burger Bar Served with aged cheddar, lettuce, tomato, ketchup, mustard, mayo, an assortment of artisan buns*, Champagne Vinegar & Green Bean Potato Salad, & House Chipse Burger Chicken Impossible Burger TM (add 1.00/person)	s 15.99
BBQ Sandwich Bar Served with BBQ sauce, red cabbage coleslaw, House Chips, & an assortment of artisan buns. Gluten-free bun option available Pulled Chicken Pulled Pork Jack Fruit	14.99
NEW Hot Dog Bar All beef hot dogs with buns, condiments, House Chips, & Mediterranean Pasta Salad Beyond Vegan Dog (add 1.00/person)	14.99
BEEF & PORK	
SEASONAL: JUNE - AUG Smoked BBQ Ribs 1/3 slab served with watermelon, mac & cheese, & mini corn bread muffins	20.99
SEASONAL Harissa Braised Brisket Served with Mediterranean Pasta Salad	18.99
Flank Steak au Poivre GF 1 Served with caramelized onions & roasted fingerling potatoes	17.99
Homestyle Meatloaf Hearty meatloaf served with Pimiento Mac & Cheese	14.99
POULTRY	
Panko Chicken Breaded & fried boneless chicken breast with honey mustard sauce, Rotini Summer Pasta Salad, & individual watermelon slices	16.99
Asiago Crusted Chicken Asiago dredged chicken breast sautéed & served over a bed of pasta pistou	14.99
Butter Curry Chicken Served with Jasmine Rice & grilled pita	14.99
Thyme Grilled Chicken Dreast with Parmesan Truffle Orzo & Iemon sauce	13.99
Honey-Chipotle Chicken (GF) (1) Served with cumin roasted heirloom carrots, chipotle crema, & topped with pepitas	13.99
Greek Lemon Chicken GF	13.99 13.99
SEASONAL BBQ Chicken Thigh Grilled boneless chicken thigh smothered in a homemade BBQ sauce, served with Rotini Summer Pasta Salad IT'S BACK! Blackened Chicken Thighs GF D Blackened chicken thighs served over Dirty Rice with pineapple salsa	13.99
Korean Sticky Chili Thigh Sweet & spicy glazed chicken thigh with Jasmine Rice & marinated cucumbers	13.99
SEAFOOD	
Herb Parmesan Crusted Salmon GF	19.99
Teriyaki Grilled Salmon Fresh Atlantic salmon with teriyaki sauce. Served with rice pilaf & Stir-Fry Vegetables.	19.99
Blackened Salmon GP Served with Dirty Rice & roasted tomato coulis	19.99
Coconut Curry Shrimp Served with Jasmine Rice & grilled pita	17.99
IT'S BACK! Lemon Picatta Shrimp Served with toasted orzo & roasted broccolini	17.99
VEGAN & VEGETARIAN	
Korean-Style Impossible Meatballs 🔍 🕕 Vegan Impossible bulgogi meatballs served with rice & Stir-Fry Vegetables	16.99
Sweet Potato & Quinoa Cakes GF V 1 Served with rice pilaf & charred onion vinaigrette	15.99
Vegan Pesto Penne V with blistered cherry tomatoes, roasted butternut squash, & broccoli with a creamy cashew pistou *Contains nuts	14.99
Portobello Mushroom Cap V	13.99
Channa Masala with Jasmine Rice & grilled pita	13.99
Blackened Tofu with Dirty Rice & roasted tomato coulis	13.99
Baked Pimiento Macaroni & Cheese Rotini pasta & roasted tomatoes baked in a creamy cheese sauce with pimiento peppers	12.99
Pasta Primavera à la Vodka Seasonal vegetables served with rotini pasta in a vodka cream sauce	12.99
Vegan Jambalaya GF V 1 Served over Dirty Rice	12.99

DESSERTS Please order minimum of 10. Add Birthday candles for \$1.99.

Mini Dessert Box *May contain nuts	Small (serves 20-24) 74.99 Large (serves 30-34) 109.99
Whole Cheesecake NY Style Oreo	49.99
Whole Cake White Birthday Cake Chocolate Cake with Chocolate Ganache Salted Carame	el Yellow Cake 34.99
Seasonal Cupcakes (Please order in increments of 12)	29.99/dozen
Cheesecake by the Slice	4.99
Assorted Cake Pops	4.99
Cake by the Slice	3.99
Flourless Chocolate Cake GF	3.99
Brownies Cookies	2.49
Churros	1.99
NEW Seasonal Dessert Boxes	Call for details!

INDIVIDUAL SNACKS	All available individually
Charcuterie Box	9.99
Chips, Salsa, & Guacamole	7.99
Crudité with Hummus GF V	5.99
Bags of Mixed Nuts	3.99
RX Bars GF *May contain nuts	3.49
House Trail Mix *Contains nuts	2.99
Bags of Pretzels	1.99
Kettle Style Potato Chips GF	1.49

SNACK BOXES •	
Mediterranean Tuna Salad: Hummus, Everything Crisps, Fruit Salad	7.99
Chicken Salad: Hummus, Everything Crisps, Fruit Salad	7.99
Protein: Cheese, Salami & Chorizo, Hardboiled Egg GF	7.99
Vegan: Hummus, Fruit Salad, Crispy Pita, Tabbouleh Salad	7.99

SIDES Served family-style. Please order a minimum of 10.

Mini Cornbread Muffins (by the dozen)	6.99
Quinoa Tabbouleh GF V	3.99
Elote Salad GF	3.99
Pimiento Mac & Cheese	3.99
Wild Rice Pilaf with Cranberries & Almonds GF V *Contains nuts	3.99
Celery Root Waldorf Slaw GF	3.99
Mediterranean Pasta Salad 🔍 🕕	3.99
Parmesan Truffle Orzo	3.99
Grilled Mediterranean Vegetables GF V 1	3.99
Stir-Fry Vegetables 🔍 🕕	3.99
Rotini Summer Pasta Salad 🕕	2.99
Champagne Vinegar & Green Bean Potato Salad GF V	2.99
Mediterranean Vinegar Slaw GF V	2.99
Garlic Roasted Potatoes GF V	2.99
Dirty Rice GF V Brown Rice GF V Jasmine Rice GF V Herb Rice Pilaf GF V	1.99
House Chips V	1.99

BEVERAGES

Metropolitan Skyway Coffee (Serves 10-12) Regular or decaf, served from disposable coffee tote with sugar, Equal, & cre-	amer 23.99/each
Reishi Hot Tea Assortment (Serves 10-12) Assorted Reishi teas served with disposable hot water tote, sugar, Equal, & lemo	ons 14.99/each
House Blended Smoothie GF Strawberry Banana Green Medley Blueberry Beet Pineapple Carrot	6.99/each
Single Serving Apple or Orange Juice	3.49/each
Single Serving Unsweetened Iced Tea or Lemonade	3.49/each
Pellegrino, 16.9 oz	2.99/each
Spring Water, 500 ml	1.99/each
LaCroix (Variety of flavors)	1.99/each
Coke, Diet Coke, Sprite	Individual = 1.99/each
Small Ice & Large Ice	3.99/small bag 9.99/large bag