



# STERLING



## FOOD HALL

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### CATERING MENU

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*It's Chicago, baby.*



# The *Best of Chicago* Under One Roof!

We'll bring our food hall anywhere.

We offer a variety of catering services including delivery, set-up, staffing, and event oversight.

Most drop & set catering orders require 5 business days notice.

To place your order, please email: **catering@sterlingfoodhall.com**

We require a signed contract and payment details to finalize your order. If you have catering needs outside of the 5 day time frame, please reach out. We like to make things happen!

## *HOW TO MAKE ADJUSTMENTS AFTER CONFIRMATION?*

We will do our best to accommodate any changes even after the order has been confirmed.

Please note, changes are not guaranteed.

## The Fine Print:

Delivery - We deliver in 30 minute windows.

An on-site contact including phone number is required for the delivery. Please include any special instructions for building access.

Cancellation - We understand that cancellations happen. Please note, cancellations are not guaranteed and may result in a non-refundable cost.

24 Hours before the delivery date - **non- refundable**  
72 Hours before the delivery date - **50% refund**





## POKE PLATTER.....\$180

Serves up to 15

### PICK BASES (UP TO 2)

White Rice  
Brown Rice  
Mixed Greens

### PICK POKE (UP TO 3)

Marinated or naked:

Ahi Tuna  
Chicken  
Salmon  
Shrimp  
Tofu

### PICK SAUCES (UP TO 2)

Samurai  
Sesame Vinaigrette  
Spicy Aioli  
Wasabi  
Volcano  
Mango Chardonnay Vinaigrette  
(Extra sauce \$3)

### PICK INGREDIENTS (UP TO 6)

Cucumber  
Edamame  
Maui onion  
Jalapeno  
Crunch  
Pineapple  
Seaweed  
Scallions  
Mango +\$10  
Crab Salad +\$10  
Tobiko +\$10  
Avocado +\$10



## SIGNATURE POKE BOWLS ..... \$14.5/BOWL

Select 10 bowls of your choice - 18 oz. portions

### PICK BASE

White Rice, Brown Rice, Mixed Greens

### PICK POKE

Marinated or naked: Ahi Tuna, Chicken,  
Salmon, Shrimp, Tofu

### PICK FLAVOR

ALOHA: Cucumber, Jalapeno, Pineapple, Maui Onion,  
Scallion, Sesame Vinaigrette

VOLCANO: Seaweed, Edamame, Jalapeno, Sushi  
Ginger, Volcano Sauce

CRUNCH: Cucumber, Jalapeno, Edamame, Scallions,  
Crunch, Spicy Aioli, Samurai Sauce





CRISPY DOSA PLATTER ..... \$135  
Serves 10

Crispy chickpea crepes stuffed with a variety of vegan southern Indian fillings.  
Served with “gun powders” and chutneys.

PICK FLAVOR:

BUFFALO: marinated vegan “Buffalo” soy protein, shredded cabbage and carrots, delicious vegan curry leaf mayo sauce

RAMEN: gluten free ramen noodles, vegan soy protein “Katsu”, kimchi slaw, tasty vegan Sriracha mayo sauce

MASALA: South Indian potato curry, fresh cabbage, served with sides of sambar and coconut chutney

65’: marinated vegan soy protein “65” (a spicy lime, chili, cilantro, curry leaf flavor) with fresh cabbage, delicious vegan curry leaf mayo sauce

VEGETABLE BIRIYANI ..... \$72  
Serves 10

Hyderabadi saffron rice pilaf with vegetables served with vegan raita





CHEESE & CHARCUTERIE ..... \$130  
Includes meats, cheeses, bread, and accouterments

INDIVIDUAL CHEESE & CHARCUTERIE BOARD \$14  
Includes meats, cheeses, bread, and accoutrements

ASSORTED SANDWICHES ..... \$120

**SMOKED TURKEY:** smoked free-range turkey breast,  
swiss cheese, mustard aioli, and arugula

**ITALIAN:** smoked Catalpa Grove Farm ham, salami,  
provolone, house giardinere, lettuce,  
olive oil and oregano

**PORK BELLY:** sliced pork belly, swiss cheese, duck liver  
mousse, arugula, smoked pickled onion, and  
whole grain mustard

**VEG:** braised mushrooms, eggplant cauliflower puree,  
shaved zucchini, arugula, and sun dried tomato (vegan)

**PESTO CHICKEN:** pesto chicken salad, provolone cheese,  
sun dried tomato, pesto aioli and arugula

CHICKPEA SALAD BOWL ..... \$60  
Serves 10

Chickpeas, bell pepper, red onion, cucumber, greens,  
toasted pepitas, pomegranate balsamic vinaigrette

KALE SALAD BOWL ..... \$60  
Serves 10

Marinated kale, roasted beets, shaved fennel, goat  
cheese, toasted sunflower seeds, red wine vinaigrette

SIDES ..... \$20  
Order in multiples of 10

Selections include: Castelvetrano olives, House  
pickles, Kettle chips and Marcona almonds

DESSERT CHARCUTERIE BOARD.....\$85  
Assortment of chocolate, sweet & salty treats, and fresh fruit





SEASONAL LUNCH PACKAGE.....\$169  
Serves 10-12

Basil Turkey Meatballs · Smoky Chicken · 1 Seasonal Topper  
Harissa Sweet Potatoes · Green Goddess Slaw · House Grains  
Romaine + Spinach · Creamy Tahini Sauce · Spicy Red Pepper  
Sauce \*ITEMS IN THIS PACKAGE MAY CONTAIN NUTS

CLASSIC LUNCH PACKAGE.....\$179  
Serves 10-12

Lemony Kale · House Grains · Sweet Potatoes · Mac & Cheese  
Green Goddess Slaw · Smoky Chicken · Turkey Basil Meatballs  
Herby Pesto · Greek Yogurt Ranch

GRAINS & GREENS Serves 10-12

Lemony Kale ..... \$25  
Romaine + Spinach ..... \$25  
House Grains ..... \$25

PROTEINS & SIDES

Smoky Chicken ..... \$45  
Basil Turkey Meatballs ..... \$62  
Roasted Salmon ..... \$99  
Miso Phoenix Tofu ..... \$49  
Avocado Mash ..... \$29  
Harissa Sweet Potatoes ..... \$29  
Mac & Cheese ..... \$45  
Green Goddess Slaw ..... \$29

SAUCES 16oz. bottle

Spicy Red Pepper, Creamy Tahini, Herby Pesto,  
FARE Dressing and Greek Yogurt Ranch.....\$15

SWEETS ..... \$35  
12 Chocolate Chip cookies





TRUFFLE BLT SANDWICH TRAY ..... \$130  
Crispy bacon, avocado, arugula, tomato and truffle aioli on thick cut challah toast

BUFFALO CHICKEN SANDWICH TRAY ..... \$120  
Crispy chicken tenders tossed in buffalo sauce with blue cheese dressing and a shaved celery salad on brioche

TURKEY SANDWICH TRAY ..... \$120  
Oven roasted turkey breast on pretzel roll with avocado, arugula, cucumber and basil aioli

TOMATO MOZZARELLA SANDWICH TRAY .... \$100  
Tomato, fresh mozzarella, balsamic vinegar reduction, arugula and basil aioli on ciabatta (V)

TOMATO AVOCADO SANDWICH TRAY ..... \$100  
Tomato, avocado, fresh basil, balsamic vinegar reduction, arugula on caibatta (VG)

FAT SHALLOT SALAD ..... \$74  
Spinach and arugula, artichoke, roasted red pepper, cucumbers and sourdough croutons with balsamic vinaigrette

HERB SLAW ..... \$74  
Shaved cabbage, carrot, red onion, garlic, dill, and remoulade sauce

JUMBO DILL PICKLES ..... \$20  
House made jumbo dill pickle

POTATO CHIPS ..... \$20  
Assorted flavors included

JUMBO CHOCOLATE CHIP COOKIE ..... \$40

HALF GALLON BEVERAGE ..... \$17  
Choice of ginger lemonade, iced tea or arnold palmer

Serves 10





CHICKEN SANDWICH PLATTER ..... \$120  
(10) sandwiches served with traditional toppings

CHICKEN TENDER BOX ..... \$40  
(10) tenders, includes a 'dipping/powdering station'  
or pre selected heat level



HOT CHI SALAD ..... \$75  
Greens, grape tomatoes, roasted corn, tortilla strips,  
Alabama sauce dressing, topped with chicken  
tenders

CHEAT DAY FRIES ..... \$115  
Loaded fries. Includes fries, cheese, hot honey butter  
sauce, Alabama sauce, cilantro, chicken tenders

Choose heat level:  
Southern (no spice)  
Mild (tongue - tickler)  
Medium (3 beads of sweat)  
Hot (light your mouth up!)  
Call Ya Mama (burn it down!)

CRINKLE CUT FRIES ..... \$35  
Ten (10) 3oz individual portions



MAC & CHEESE ..... \$45  
Three-cheese sauce with Cavatappi noodles & panko  
bread crumbs

MEXICAN CORN ELOTE ..... \$40  
Sweet corn shucked off the cob, mixed with hot chi  
seasoning & harissa mayo





DIPS & SPREADS..... \$35  
Choose (1) 16 oz. serving of:  
hummus, babaganoush, tahini, green tahini, zhug  
Serves 10

ISRAELI SALAD ..... \$34  
Cucumber and tomato salad with olive oil and lemon  
- half pan, Serves 10

ROASTED CAULIFLOWER ..... \$130  
Turmeric cauliflower florets served with green tahini  
- full pan, Serves 10

TUMERIC RICE ..... \$30  
Rice with a turmeric spice blend - half pan, Serves 10

### ON THE GRILL – CHOOSE ONE:

House Baked Pita (10) ..... \$15  
Paprika Grilled Chicken ..... \$110  
Shawarma Chicken ..... \$110  
Lamb Kabobs ..... \$130  
Falafel ..... \$80

FRIDAY FEAST ..... \$230  
Feeds 10 and includes:

### GRILLED ITEMS:

Paprika grilled chicken, za'atar chicken thighs

TRIO OF DIPS including hummus, babaganoush and green tahini.

SIDES including zhug, turmeric rice, Israeli salad, charred eggplant and La Shuk's pita

HOUSE BAKED PITA..... \$1.5





EMPANADA TRAY ..... \$130  
Serves 24

24 Latin American-style turnovers served with Aji, Serrano, Morita, and Sweet Salsas

Select up to (4) of our empanada flavors (6 empanadas per each flavor, may not select more than 4 flavors).

MINI EMPANADA TRAY ..... \$250  
Serves 100

100 mini Latin American-style turnovers served with Aji, Serrano, Morita, and Sweet Salsas

Select up to (10) of our empanada flavors.  
(10 empanadas per each flavor, may not select more than 10 flavors)

CHOOSE FLAVORS:

- |                    |                  |
|--------------------|------------------|
| Beef & Potato      | Spinach & Egg    |
| Beef & Rice        | Bacon & Egg      |
| Chicken & Rice     | Spinach & Cheese |
| Al Pastor          | Fajita Vegetable |
| Chorizo & Cheese   | Nutella & Banana |
| Chicken & Mushroom | Caramel Apple    |

GREEN CHILE RICE & BEANS ..... \$50  
Latin green chile rice and mashed pinto beans (10)

CHILLED ELOTE SALAD ..... \$50  
Creamed corn salad served cold with cotija cheese (10)

CILANTRO LIME SLAW ..... \$50

FRUIT & TAJIN ..... \$65  
Seasonal fresh fruit with salt, chili & lime (10)





**TACO KIT** ..... \$90  
Includes corn tortillas black beans, onions, cilantro, lime wedges, and salsas

Choose (1) protein: Roasted seasonal vegetables (vegan), roasted chicken adobo, pork carnitas, angus flank steak (+\$30) or beef brisket barbacoa

**FAMILY STYLE TACO SALAD** ..... \$150  
Mixed green salad with pickled onion, radish, corn tortilla strips with a citrus vinaigrette

Choose (1) protein: Roasted seasonal vegetables (vegan), roasted chicken adobo or angus flank steak (+\$30)

**FLAUTAS** ..... \$100  
Rolled, stuffed, and fried tortillas with roasted tomato Habenero salsa, avocado crema salsa, and crema

Choose (1) protein: roasted chicken adobo, pork carnitas or beef brisket barbacoa

**ENCHILADAS**..... \$150  
Rolled and stuffed torillas with guajilo sauce, cotija, and crema

Choose (1) protein: Roasted seasonal vegetables (vegan) Pork carnitas, beef brisket barbacoa, roasted chicken adobo Angus flank steak ( + \$30 )

**CHIPS & SALSA** ..... \$30  
Choose (1) salsa: red (medium), green (medium) or fuego (hot!)

**CHIPS & GUACAMOLE** ..... \$40  
Corn tortilla chips with 32 oz guacamole

**MEXICAN RICE** ..... \$30  
Latin style rice

**BLACK BEANS** ..... \$30  
Seasoned black beans



SANDWICH SPREAD ..... \$14  
A selection of sandwiches on our homemade taboon bread.  
PASTRAMI/TURKEY/SEASONED ROASTED VEGETABLES

SANDWICH & SALAD SPREAD..... \$17  
Choose from the Sandwich Spread &  
Also choose from our two salads:

SEEDOS SALAD: mixed greens, roasted corn, dates,  
grape tomato, toasted almonds, avocado,  
goat cheese, fresh herbs.

MEDITERRANEAN SALAD: mixed greens, mixed olives,  
cucumber, creamy feta, grape tomato, pickled red onion,  
and fresh torn herbs

SANDWICH, SALAD & DESSERT SPREAD ..... \$20  
Choose from the Sandwich Spread, from our two Salads,  
and our Desserts:

CHOCOLATE CHIP COOKIES  
CARAMEL TAHINA BROWNIES  
COCONUT WALNUT HALVA BARS  
BASBOUSA(CINNAMON WALNUT CAKE)

And other daily special pastries from our head baker!

DESSERT SPREAD..... \$7.5  
A daily selection of our fresh baked cookies, cakes,  
brownies, and bars.

SALADS.....SMALL: \$45 MEDIUM: \$90 LARGE: \$135  
SEEDOS SALAD: mixed greens, roasted corn, dates, grape  
tomato, toasted almonds, avocado, goat cheese, fresh herbs.

MEDITERRANEAN SALAD: mixed greens, mixed olives,  
cucumber, creamy feta, grape tomato, pickled red onion,  
and fresh torn herbs

HIBISCUS LEMONADE.....\$40  
ICED MINT TEA.....\$30



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## BAR TO GO



5 OZ. SIGNATURE COCKTAILS..... \$12/EA

Choose from Flamingo Margarita, Whikey Tea Punch,  
Current Old Fashioned, or Lychee Martini.

750 ML. SIGNATURE COCKTAILS..... \$48

Choose from Flamingo Margarita, Whikey Tea Punch,  
Current Old Fashioned, or Lychee Martini. Serves 5

HOUSE WHITE OR RED WINE, BY THE BOTTLE..... \$22

\*Additional premium wines available upon request.

BEER & CIDER 6-PACKS..... \$18

Choose from domestic lager, craft IPA or pilsner, or craft cider

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## CAFE TO GO



HOT COFFEE 96OZ..... \$49

Includes cream, sugar, disposables for 10

COLD BREW GROWLER 64OZ..... \$39

Includes cream, sugar, disposables for 10

ADD 3 SYRUPS..... \$10

Vanilla, lavender, hazelnut, SF vanilla

ICED LATTES..... \$8/EA

Plain, vanilla, lavender flavors

Whole, oat or almond milk

MATCHA LATTE..... \$8/EA

Whole, oat, or almond milk

ICED TEA GROWLERS..... \$32

Black, green, herbal decaf for 10



# BREAKFAST CATERING

## FAT SHALLOT

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### EGG & CHEESE

Fried egg with muenster cheese  
on a pretzel bun

### BACON, EGG & CHEESE

Fried egg, muenster cheese & crispy  
bacon on a pretzel bun

### THE FAT SHALLOT

Fried egg, muenster cheese, avocado  
& spicy sesame aioli on a pretzel bun

### YOGURT PARFAIT

Topped with granola and honey

## LITO'S

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### EMPANADA TRAY

Serves 24

Choose up to 4 flavors

### MINI EMPANADA TRAY

Serves 100

Choose up to 10 flavors

### FLAVORS:

Beef & Potato

Beef & Rice

Chicken & Rice

Al Pastor

Chorizo & Cheese

Chicken & Mushroom

Spinach & Egg

Bacon & Egg

Spinach & Cheese

Fajita Vegetable

Nutella & Banana

Caramel Apple

Both served with Aji, Serrano, Morita,  
and Sweet Salsas

### FRUIT & TAJIN

Seasonal fresh fruit with salt, chili & lime.

## SEEDO'S

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### BREAKFAST SANDWICH SPREAD

Our homemade custard egg, cheddar  
cheese, harissa aioli, and pickled red onion  
all on our homemade taboon bread.

### BREAKFAST PASTRY SPREAD

A daily selection of our fresh baked  
croissants, pistachio croissants, cakes,  
and taboon bread served with our  
homemade labne feta herby cream cheese.

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**CHICAGO, USA    2025**