



the bell

225 W RANDOLPH ST | CHICAGO, IL 60606

hyoshimura@onni.com | 773.919.3911

# Breakfast

Includes: Juice, Tea, & Coffee

*\*Priced per person. Minimum Order of 10.*

## Traditional Continental \$30

Chef's Selection Of Artisan Breakfast Breads

Breakfast Pastries With Butter And Assorted House-Made Preserves

Seasonal Fresh Fruit And Berres Fruit

## The Randolph \$45

Brioche French Toast With Seasonal Fruit Compote And Maple Syrup

Seasonal Fresh Fruits And Berries

Cage-Free Scrambled Eggs

Applewood Smoked Bacon Or Chicken Sausage

Steel Cut Oatmeal With Dried Fruit And Brown Sugar

## The Bell \$50

Brioche French Toast With Seasonal Fruit Compote And Maple Syrup

Seasonal Fresh Fruits And Berries

Cage-Free Scrambled Eggs

Smoked Bacon

Sausage (Choice Of Chicken Or Pork)

Yogurt & House-Made Granola

Chef's Selection Of Artisan Breakfast Breads

Breakfast Pastries With Butter And Assorted House-Made Preserves

## Breakfast Enhancements

Assorted Bagels with Butter + Cream Cheese	\$8
Avocado Toast	\$10
Overnight Oats	\$6
Parfait Bar	\$10

## Protein Additions \$10pp

Choice of 2:

- Applewood Smoked Bacon
- Black Forest Ham
- Chicken Sausage
- Turkey Bacon
- Pork Sausage
- Scrambled Egg

# Lunch

Includes: Cookie + Chips

*\*Priced per person. Minimum Order of 10. Requires 72hr notice.*

## Boxed Lunch \$16

Standard Bread: 6" Hoagie Roll

\*Pumpernickel Bread as specified.

Gluten-Free 4" Bun available upon request.

## SANDWICHES

### Smoked Salmon\*

Pumpernickel, Arugula, Red Onion, Tomato And Chive Cream Cheese

### Ham & Cheese

Swiss Cheese, Mustard, Pickles

### Italian

Pepperoni, Salami And Ham, Provolone, Lettuce, Tomato, Onion, Italian Vinaigrette

### Turkey & Swiss

Bacon Jam, Lettuce, Tomato, Aioli

### Pastrami & Swiss\*

Pumpernickel, Arugula, Swiss Horseradish Cream

### Grilled Vegetables

Grilled Vegetables (Tomato, Zucchini, Onion), Pesto And Goat Cheese

### Caprese

Olive Oil Poached Tomatoes, Fresh Mozzarella, Pesto

## Salads

+ Add Chicken (\$4) Or Smoked Salmon (\$5)

### Caesar Salad

Romaine, Croutons, Parmesan

### Green Goddess Salad

Avocado, Tomatoes, Macedonian Feta, Spicy Pecans, Egg, Green Goddess Dressing

### Cobb Salad

Mixed Greens, Crisp Romaine And Lettuce Blend Tossed In Ranch Dressing, Topped With Grape Tomatoes, Pickled Red Onions, Applewood Smoked Bacon, Feta, And A Hard-Boiled Egg.

### Fresh Greens Salad

Mixed Greens, Cucumber, Carrots, Cherry Tomatoes And Balsamic Vinaigrette

### Elote Salad

Corn, Green Pepper, Red Onion, Cabbage, Cilantro, Tomato And Chipotle Lime Vinaigrette

*Make into a wrap upon request.*

# Snack Breaks

*\*Priced per person.*

## Cookie Jar

SMALL, Serves 10-12

LARGE, serves 20-24

Cookies

Brownies

Blondies

\$75

\$125

## Healthwise

SMALL, Serves 10-12

LARGE, serves 20-24

Whole fruit

Nuts & seeds

Assorted organic yogurt

Protein bar

\$85

\$150

## Snack Break

SMALL, Serves 10-12

LARGE, serves 20-24

Popcorn

Assorted Chips

Pretzels

KIND Bars

\$85

\$150

## Build Your Own Trail Mix Bar

SMALL, serves 10-12

LARGE, serves 20-24

Granola

Chocolate Chips

Mixed Nuts

Coconut Chips

Pretzels

Dried Fruit

Sunflower Seeds

\$50

\$95

## Rejuvenation Snacks

SMALL, serves 10-12

LARGE, serves 20-24

Whole Fresh Fruit

Protein Bar

Classic Hummus With Chips

Vegetable Crudités With

Parmesan And Herb Dip

\$150

\$275

# Displays + Boards

*\*Minimum Order may apply.*

## Cheese + Salumi

Artisan cheeses, cured meats, crackers, dried fruits, assorted nuts, house-made jam

Small Board, serves 10-12 \$140

Large Board, serves 20-24 \$250

## Dips + Crudité

Seasonal assortment of heirloom vegetables such as rainbow carrots and Persian cucumbers. Served with house-made seasonal dips, chips, and spreads

Small Board, serves 10-12 \$80

Large Board, serves 20-24 \$140

# Sweet Treats

*\*Priced per dozen. Two dozen minimum order required per item/flavor.*

Éclairs \$68

Mini Cupcakes \$78

Cookies \$56

Bars \$70

# Passed Hors d'Oeuvres

*\*Priced per dozen. Two dozen minimum order required..*

## MEAT

Mini Burgers	\$72
Special Sauce, Bread and Butter Pickles, Cheddar Cheese	
Fried Chicken Slider	\$72
Garlic Aioli, Dill Pickle	
Pork Belly Bahn Mi	\$60
-Description Needed	
Chicken Potsticker	\$60
Potsticker Sauce	
Meatballs	\$48
Marinara, Parmesan	
Linguica Sausage Bite (GF, DF)	\$48
Cherry Tomato, Onion	
Italian Suasage and Pepper (GF, DF)	\$48
Mixed Pepper, Onion	
Cajun Chicken Skewer (GF, DF)	\$72
Mixed Pepper, Onion	
Beef Carpaccio (GF)	\$48
Caper, Parmesan, Garlic Aioli, Arugula	
Filet Skewer (GF, DF)	\$108
Red Bell Pepper, Chimichurri	

## VEGETARIAN

Falafel (V, DF)	\$48
Tahini Sauce	
Tomato Mozzarella Arancini (V)	\$60
Pesto Aioli	
Vegetable Samosa (V, DF)	\$60
Potatoes, Peas, Herbs	
Mushroom Potsticker (V, DF)	\$60
Hoisin, Mushroom, Herbs, Potsticker Sauce	
Caprese Skewer (V, GF)	\$48
Cherry Tomatoes, Mozzarella, Pesto	
Corn and Cheddar Fritter (V)	\$60
Sriracha Aioli	
Zucchini + Curried Goat Cheese Fritter (V)	\$60
Curry Aioli	
Artichoke + Spinach Ricotta Fritter (V)	\$60
Pesto Aioli	
Equites Cup (V)	\$60
Corn, Mayo, Tajin, Cilantro	

## SEAFOOD

Charred Chili Shrimp Skewer (GF, DF)	\$72
Sweet Chili Sauce	
Mini Lobster Roll	\$120
Celery, Red Onion, Brioche Roll	
Mini Crabcakes (DF)	\$72
Sriracha Aioli	
Tuna Tartare (GF, DF)	\$72
Tamari Ginger Vinaigrette, Avocado, Radish	
Smoked Salmon Spoon (GF, DF)	\$60
Agua Chile, Cucumber, Radish	
Swordfish Oreganata Skewer (GF, DF)	\$72
Oregano, Cherry Tomato	
Shrimp Cocktail (GF, DF)	\$72
Chile Cocktail Sauce	

## Stations

90 min service

*\*Priced per person.*

Mexican	\$30
Chipotle Chicken, Carne Asada, Carnitas Served With Corn Tortillas, Mexican Rice, Black Beans, Pico De Gallo, Elote Salad, Salsa Verde + Add Chips & Guac \$10	
Chicago	\$30
Mini Chicago Dogs, Deep-Dish Pizza, Mini Italian Beef Sandwiches, Fries + Add Gluten-Free Buns (\$1pp)	
Italian	\$30
Rigatoni Bolognese, Mushroom Risotto, Meatballs, Garlic Bread, Orchetti Spicy Sausage and Rapini	
Flatbreads	\$25
Select 4: Caprese; Truffle Mushroom; Italian; BBQ Chicken; Zucchini + Oven Roasted Tomato + Olive Tapenade	
Carvings	\$70
<i>*Chef Attendant Fee of \$150 per chef will apply</i>	
Select 2 Proteins & 2 Sides: Proteins: NY Strip, Beef Tenderloin, Turkey, Salmon, Standing Rib Roast Sauces: Horseradish Creme Fraiche, Cranberry Mustarda, Brandy Cream Sauce, Honey Dijon, Red Wine Demi Glace Sides: Mashed Potatoes, French Fries, Broccolini, Asparagus, Parmesan Spinach, Mushrooms	

# Bar Packages

*\*Priced per person. Specific offerings are subject to change based upon availability.*

## BEER & WINE

Includes red and white wine, domestic and craft beer selection, and sodas.

ESSENTIAL:	PER HOUR \$15
PREMIUM:	PER HOUR \$20
LUXURY:	PER HOUR \$22

## ESSENTIAL PER HOUR \$18

Includes select liquors, select red and white wine, domestic and craft beer selection, sodas and classic mixers.

### SPIRITS

Wheatley Vodka, Bombay Gin, Corazon Blanco Tequila, Captain Morgan Rum, Jim Beam Bourbon, Famous Grouse Scotch

### WINE

Villa Puccini Vermentino, Maggio Family Cabernet

### BEER

Domestic, Craft, Imported Selection, Seltzers

*On consumption: \$12 per cocktail, \$6 per domestic beer, \$8 for craft/import beer, \$12 per glass of wine.*

## PREMIUM PER HOUR \$22

Includes premium liquors, premium red and white wine, domestic and craft beer selection, sodas and classic mixers.

### SPIRITS

Titos Vodka, Roku Gin, Patron Blanco Tequila, Bacardi White Rum, Makers Mark Bourbon, Johnny Walker Black Label

### WINE

Tohu Sauvignon Blanc, Lapis Luna Chardonnay, Elouan Pinot Noir, Greenwing Cabernet Sauvignon

### BEER

Domestic, Craft, Imported, Seltzers

*On consumption: \$14 per cocktail, \$7 per domestic beer, \$10 for craft/import beer, \$14 per glass of wine.*

## LUXURY

PER HOUR \$25

Includes top shelf liquors, luxury red and white wine, domestic and craft beer selection, sodas and classic mixers.

### SPIRITS

Grey Goose Vodka, Hendricks Gin, Ron Zacapa 23 Rum, Don Julio Blanco Tequila, Basil Hayden Bourbon, McCallan Double Oaked Scotch

### WINE

Duckhorn Sauvignon Blanc, Jean-Marc Brocard Chablis, Migration Pinot Noir, Oberon Cabernet Sauvignon

### BEER

Domestic, Craft, Imported, Seltzers

*On consumption: \$17 per cocktail, \$7 per domestic beer, \$10 for craft/import beer, \$17 per glass of wine.*

# N/A Beverages

## Coffee Service \$90 per gallon

Regular or Decaf  
Skim Milk, Almond Milk, Half+Half, Sugar, Sugar in the Raw, Splenda, Sweet'n Low  
+ ADD Oatmilk (\$10), Pistachio Milk (\$10), Soy Milk (\$8)

## Juice \$45 per gallon

Fresh juices (CHOICE OF: orange, apple, grapefruit, cranberry, pineapple)

## Specialty Drinks \$6 ea

Assorted Soft Drinks  
Olipops Probiotic Drink  
Heywell Functional Beverage  
Cold-Pressed Coconut Water  
Assorted Smoothies

## All Day Meeting Beverage Package

*\*Priced per person.*

Includes assorted sodas, coffee, tea, and bottled water.

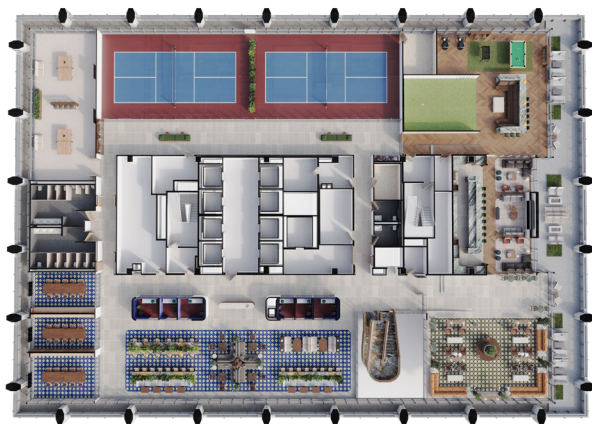
4 hours	\$18
8 hours	\$35



# PENTHOUSE LEVELS



**30<sup>th</sup> FLOOR** – reception 390  
**Pre-Function Lounge**  
*seated 60, reception 90*  
**Multi-Purpose Room**  
*FULL: seated 200, reception 275*  
*EAST: seated 90, reception 125*  
*WEST: seated 110, reception 130*



**31<sup>st</sup> FLOOR** – reception 600  
**Sports Court (convertible)**  
*activity 70, seated 220, reception 260*  
**Ping Pong Room**  
*activity 36, seated 55, reception 75*  
**Social Lounge**  
*seated 75, reception 95*  
**The Library**  
*seated 35, reception 70*  
**Games Lounge**  
*seated 44, reception 75*  
**31<sup>st</sup> Terrace**  
*seated 25, reception 85*  
**Workshop + Breakout Space**  
*seated 40+36, reception 80*  
**3 Conference Rooms**  
*seats up to 12 each*



**32<sup>nd</sup> FLOOR** – reception 485  
**The Apartment**  
*seated 34, reception 40*  
**Rebell Lounge**  
*seated 50, reception 100*  
**32<sup>nd</sup> Terrace**  
*seated 125, reception 200*  
**Cabana Room + Zen Terrace**  
*CHEF'S TABLE up to 12*  
*seated 55, reception 75*

the bell

225 W RANDOLPH ST | CHICAGO, IL 60606