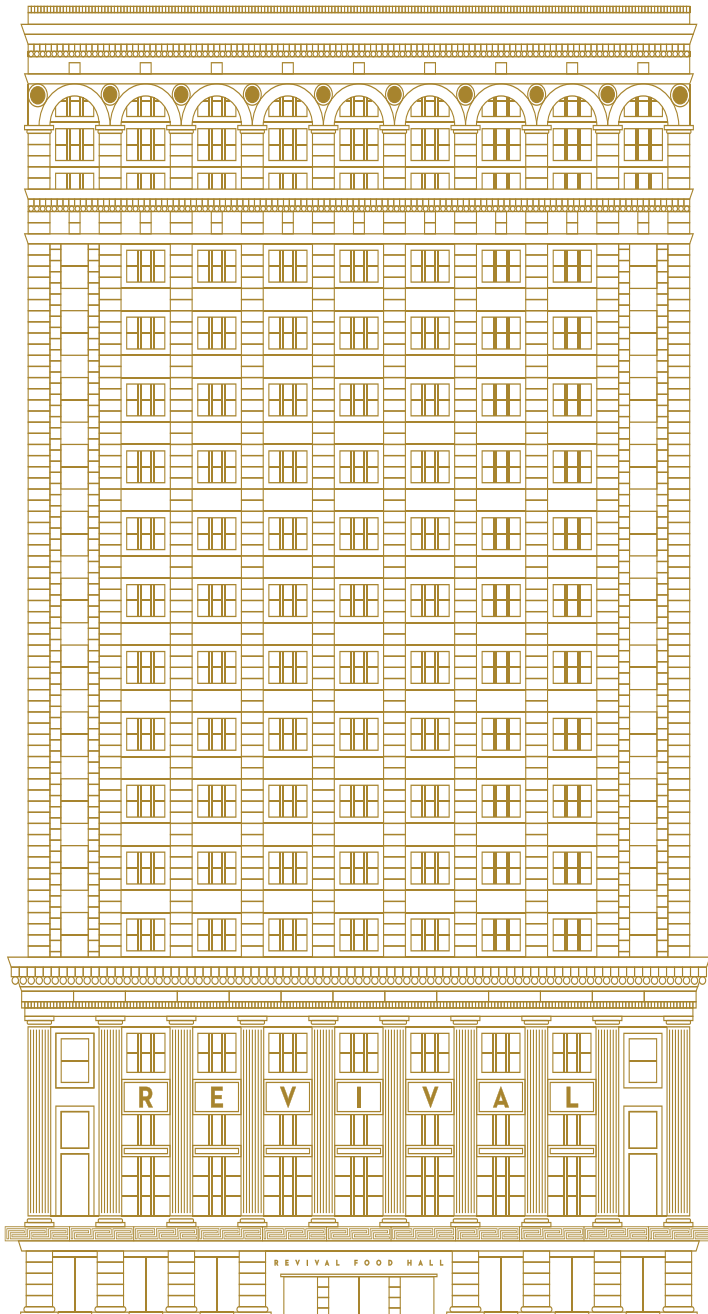


REVIVAL FOOD HALL

CATERING



ALL 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@revivalfoodhall.com

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

HOW DO I MAKE ADJUSTMENTS AFTER CONFIRMATION?

We will do our best to accommodate any changes after the order has been confirmed. Please note, changes are not guaranteed.

THE SMALL 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



REVIVAL CAFÉ & BAR

each item serves 10, unless specified otherwise

Joe To Go.....\$45
Serves 8

hot brewed coffee from local Chicago roasters, sugars, stir sticks, cups, and choice or half & half, whole milk, oat milk, or almond milk **+\$5 per additional milk**

Tea Traveler.....\$36
Serves 8

hot water and assortment of individual tea bags from Chicago's "Kilogram", sugars, stir sticks, cups and choice or half & half, whole milk, oat milk, or almond milk **+\$5 per additional milk**

Cold Brew Growler.....\$56
Serves 8

64 oz. Pure Black cold brew, sugars, stir sticks, cups and choice or half & half, whole milk, oat milk, or almond milk **+\$5 per additional milk**

Cooler Cocktails.....\$135
our rotating selection of craft and classic cocktails individually bottled, served on ice in a cooler and ready to drink! Inquire to find out our current cocktail choices.

Later Lattes\$75
A 10 pack of signature Oat Milk Later Lattes bottled, served on ice in a cooler and ready to drink!

Soft Beverages.....\$2 / ea
bottled water, topo chico, pepsi, diet pepsi, starry

BIANCA'S BURGERS

each item serves 10

Burger Tray.....\$100
10 burgers served in the style of your choice

Bianca
grilled onion, white american chese, lettuce, tomato, bianca sauce

Memory Lane
white american cheese raw onion, 1000 island, lettuce, tomato

Mushroom Swiss
sauteed mushroom & swiss lettuce, tomato, bianca sauce

Bacon Bleu
bacon bleu cheese crumbles, lettuce, tomato, bianca sauce

5 Alarm
pickles, jalapeno, white american cheese, lettuce, tomato, siracha aioli

Garlic Fries\$50
shoe string fries sprinkled with garlic, salt and cotija cheese

Cheese Curds\$70
golden fried wisconsin style cheese with sriracha aioli and ranch

UPPERCUT SANDWICH CO

each item serves 10 and includes sauces , unless specified otherwise

Steak & Brie Melts..... \$140
sauteed smoked steak tossed with brie, mushrooms, and charred onions served on a griddled garlic-buttered roll.

Steakhouse Italian Beefs..... \$120
smoked and sliced steak gently cooked in an herbed veal gravy, topped with local, artisan giardiniera and served on a toasted garlic-herb french roll.

Italian Chicken Salad Sandwiches..... \$120
buttermilk-brined chicken, heirloom tomatoes, mozzarella ciliegine, dressed in a tomato-garlic aioli and topped with chiffonade romaine and basil and red wine vinaigrette on a toasted French roll.

Smoked Meatloaf Sandwiches..... \$120
thick-sliced house-ground smoked meatloaf with caramelized onion aioli, slaw and Smoque BBQ Memphis sauce on toasted thick-cut challah.

Texas Red Chili..... \$100
no-bean chili built on beef, spices and chiles. a straightforward bite that is balanced and beefy. served with a cornbread and toppings

ART OF DOSA

each item serves 10

Dosa Wrap Tray..... \$150
crispy chickpea crepes stuffed with a variety of vegan southern indian fillings. Served with "gun powders" and chutneys

choose (1) 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 Biryani \$72
Hyderabadi saffron rice pilaf with vegetables served with vegan raita



FARE



LOS MILAGROS



DANKE

each item serves 10

Cheese & Charcuterie Board.....\$130
includes meats, cheeses, bread, and accompaniments

Assorted Sandwich Tray..... \$110
choose (10):

Smoked Turkey
smoked free-range turkey breast, swiss cheese, mustard aioli, and arugula

Italian
Catalpa Grove Farm smoked ham, salami, provolone, house giardinere, lettuce, and oregano

Pork Belly
duck liver mousse, sliced pork belly, swiss cheese, arugula, smoked pickled onion, and whole grain mustard

Veggie
braised mushrooms, eggplant cauliflower puree, shaved zucchini, arugula, and sundried tomato

Chickpea Salad Bowl.....\$50
chickpeas, bell pepper, red onion, cucumber, greens, toasted Pepitas, pomegranate balsamic vinaigrette

Kale Salad Bowl.....\$50
marinated kale, roasted beets, shaved fennel, goat cheese, toasted sunflower seeds, red wine vinaigrette

Sides.....\$1.50/ea
choose (1):
**castelvetro olives, house pickles,
kettle chips or marcona almonds**

HOT CHI CHICKEN

each item serves 10

Chicken Sandwich Platter.....\$120
(10) sandwiches served with traditional toppings

Chicken Tender Box.....\$40
(10) tenders, include a "dipping/powdering station" or preselect 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 spice 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

LITO'S EMPANADAS

each item serves 10

Empanada Tray..... \$130
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
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)

Beef & Potato
Beef & Rice
Chicken & Rice
Chicken & Mushroom
Chorizo & Cheese
Al Pastor

Spinach & Egg
Bacon & Egg
Spinach & Cheese
Fajita Vegetable
Nutella & Banana
Caramel Apple

Green Chile Rice & Beans\$50
latin green chile rice and mashed pinto beans

Cilantro Lime Slaw \$50
mashed pinto beans

Chilled Elote Salad\$50
creamed corn salad served cold with cotija cheese.

Fruit & Tajin\$65
seasonal fresh fruit with salt, chili & lime.





FARE



LA SHUK

each item serves 10

Dip & Spreads.....\$10

choose (1) 16 oz serving of:

Hummus, Babaganoush, Tahini, Green Tahini or Zhug

Israeli Salad\$34

cucumber and tomato salad with olive oil and lemon

Roasted Cauliflower..... \$120

Turmeric cauliflower florets served with green tahini

Turmeric Rice..... \$15

Rice with a turmeric spice blend

House Baked Pita..... \$1.50 / ea

LaShuk's famous in-house baked pita bread

On The Grill..... \$100 / \$120

grilled specialites served over turmeric rice

choose (1) protein:

Paprika Grilled Chicken \$100

Boneless, skinless chicken thighs marinated overnight in a paprika house-blend

Za'atar Grilled Chicken \$100

Boneless, skinless chicken thighs marinated overnight in a paprika house-blend

Pargiot (Chicken Skewers) \$100

Boneless, skinless chicken thighs marinated overnight in a paprika house-blend

Shawarma Chicken \$100

Boneless, skinless chicken thighs marinated overnight in a paprika house-blend

Lamb Kabobs \$120

Boneless, skinless chicken thighs marinated overnight in a paprika house-blend

Friday Feast \$230

Included Grilled Items:

Paprika Grilled Chicken

Za'Atar Chicken Thighs

Trio of Dips:

Hummus

Babaganoush

Green Tahini

Sides:

Zhug

Turmeric Rice

Israeli Salad

Charred Eggplant

Lashuk's Pita + Pita with Za'atar

ALOHA POKE

Poke Platter.....\$180
serves up to 15

Pick Bases (Select Up To 2)

White Rice

Brown Rice

Mixed Greens

Pick Poke (Select Up To 3)

Marinated or Naked:

Ahi Tuna

Chicken

Salmon

Shrimp

Tofu

Pick Ingredients (Select Up To 6)

cucumber pineapple

edamame seaweed

maui onion jalapeno

scallions crunch

tobiko (+\$10) avocado (+\$10)

Pick Sauces (Select Up To 2)

Samurai

Sesame Vinaigrette

Spicy Aioli

Wasabi

Volcano

Mango Chardonnay Vinaigrette

Individual Poke Bowls.....\$14.5 / bowl
select 10 bowls of your choice - 16 ounce portions

Pick Base (Select 1)

choice of: white rice, brown rice, or mixed greens

Pick Poke (Select 1)

choice of marinated or naked: ahi tuna, chicken, salmon, shrimp, or tofu

Pick Flavor (Select 1)

Aloha

cucumber, jalapeno, pineapple, maui onion, scallion, sesame vinaigrette

Volcano

cucumber, jalapeno, edamame, scallions, crunch, tobiko, spicy aioli, samurai sauce

Crunch

seaweed, edamame, jalapeno, sushi ginger, volcano sauce



LOS MILAGROS

each item serves 10, unless specified otherwise

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)

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

Angus Flank Steak (+ \$30)

Flautas.....\$100

rolled, stuffed, and fried torillas with roasted tomato habenero salsa, avocado crema salsa, and crema

choose (1) protein:

Beef Brisket Barbacoa

Roasted Chicken Adobo

Pork Carnitas

Enchilladas..... \$150

rolled and stuffed torillas with guajilo sauce , cotija, and crema

choose (1) protein:

Roasted Seasonal Vegetables (vegan)

Roasted Chicken Adobo

Pork Carnitas

Angus Flank Steak (+ \$30)

Beef Brisket Barbacoa

Chips & Salsa.....\$30

choose (1) salsa :

Red - medium heat

Green - medium heat

Fuego - hot

Chips & Guacamole.....\$40

corn tortilla chips with 32 oz guacamole

Mexican Rice..... \$30

Latin style rice

Black Beans.....\$30

seasoned black beans

DIMO'S PIZZA

each item serves 10, unless specified otherwise

Blistered Shishitos.....\$36

charred shishito peppers with feta, mint, blood orange, and hazelnut

Beet Salad.....\$47

beets, burrata, and basil with hazelnuts and balsamic dressing

Shaved Brussels Sprouts.....\$47

shaved brussels sprouts salad with toasted pepitas, grana padano, and sesame maple dressing

20" Cheese Pizza.....\$24

San Marzano marinara, mozzarella
serves 4 to 8 - includes 8 slices

alternative options:

Vegan 20" (\$28) - serves 4 to 8

Gluten Free 12" (\$17) - serves 2 to 4

Gluten Free & Vegan 12" (\$20) - serves 2 to 4

20" Pepperoni Pizza.....\$26

San Marzano marinara, mozzarella, Ezzo pepperoni
serves 4 to 8 - includes 8 slices

alternative options:

Gluten Free 12" (\$19) - serves 2 to 4

20" Sausage Pizza.....\$26

San Marzano marinara, mozzarella,
housemade sausage
serves 4 to 8 - includes 8 slices

alternative options:

Vegan 20" (\$30) - serves 4 to 8

Gluten Free 12" (\$19) - serves 2 to 4

Gluten Free & Vegan 12" (\$21) - serves 2 to 4

20" Margherita Pizza.....\$26

San Marzano marinara, burrata, basil
serves 4 to 8 - includes 8 slices

alternative options:

Vegan 20" (\$30) - serves 4 to 8

Gluten Free 12" (\$19) - serves 2 to 4

Gluten Free & Vegan 12" (\$21) - serves 2 to 4

20" White Pizza.....\$34

crème fraiche, whipped ricotta, fresh mozzarella,
housemade garlic purée, basil, parmesan, olive oil
serves 4 to 8 - includes 8 slices

alternative options:

Gluten Free 12" (\$22) - serves 2 to 4





20" The Mac Pizza.....\$34
*crème fraiche, macaroni, house cheese blend,
 parmesan, green onions*
serves 4 to 8 - includes 8 slices

alternative options:
Vegan 20" (\$34) - serves 4 to 8



20" Buffalo Chicken Pizza.....\$36
*housemade ranch, mozzarella, fried chicken,
 blue cheese, Frank's Red Hot sauce, parsley*
serves 4 to 8 - includes 8 slices

alternative options:
Vegan 20" (\$34) - serves 4 to 8



FARE

20" Chicken & Waffles Pizza.....\$36
*crème fraiche, fried chicken, mozzarella, housemade
 waffles, butter, orange habanero honey*
serves 4 to 8 - includes 8 slices



20" BBQ Chicken Pizza.....\$36
*housemade BBQ sauce, grilled chicken, mozzarella,
 cheddar, bacon, housemade ranch*
serves 4 to 8 - includes 8 slices

alternative options:
Vegan 20" (\$34) - serves 4 to 8



20" Speck Di Luna Pizza.....\$36
*crème fraiche, speck, whipped ricotta, cherry peppers,
 arugula, red pepper flakes, olive oil*
serves 4 to 8 - includes 8 slices

alternative options:
Gluten Free 12" (\$24) - serves 2 to 4



20" Pep 2.0 Pizza.....\$36
*San Marzano marinara, mozzarella, Ezzo pepperoni,
 whipped ricotta, parmesan, basil, orange habanero
 honey*
serves 4 to 8 - includes 8 slices

alternative options:
Gluten Free 12" (\$23) - serves 2 to 4



FARE

Market Spread.....\$175
serves 10 -12

*Our Market Spread brings the best of this season's
 flavor to your next gathering. Let guests make their own
 FARE bowl.*

Pick (3) Toppers

Maple Harissa Sweet Potato

housemade harissa spice blend • maple syrup

Smoked Mac and Cheese

local cheddar • parmigiano reggiano • warm spices

Vegan Caesar Slaw with Pistachio Crumble

cabbage • red onion • parsley • pistachio crumble

Beets with Mustard Vinaigrette

whole grain mustard • balsamic vinegar

Tahni Carrots

roasted onions • nigella seeds

Red Cabbage Slaw

dill • red onion • lime

Farro, Peas + Beans

green goddess • radish

Pick (2) Bases

Arugula

Lemony Kale

Curly kale in our lemony FARE dressing

House Grains

Fiber rich black and brown rice

Pick (2) Proteins

Smoky Chicken

Basil Turkey Meatballs

Avocado Mash

Roasted Salmon + \$42

Pick (2) Sauces

Spicy Red Pepper

Creamy Tahini

Herby Pesto

FARE Dressing



Sweets

Clean ingredients, always refined sugar free

serves 10 -12



Chocolate Chunk Cookies.....\$35

oat + almond flour • dark chocolate



Large Salads

serves 10 -12

Arugula + Chickpea Salad.....\$65

arugula • beets • carrots • chickpeas • FARE dressing
• FARE Super Seed Sprinkle



Cesar Salad.....\$72

kale • cabbage • red onion • vegan caesar dressing
• FARE Pistachio Crumble

FARE

Add Smoky Chicken + \$20



THE FAT SHALLOT

each item serves 10

gluten free bread available upon request..... \$1.75 /pp

(10) Truffle BLT Sandwich Tray\$120

crispy bacon, avocado, arugula, tomato and truffle
aioli on thick cut challah toast



(10) Buffalo Chicken Sandwich Tray\$120

crispy chicken tenders tossed in buffalo sauce with blue
cheese dressing and a shaved celery salad on brioche



(10) Turkey Sandwich Tray..... \$110

oven roasted turkey breast on pretzel roll with avocado,
arugula, cucumber and basil aioli



(10) Tomato Mozzarella Sandwich Tray..... \$110

tomato, fresh mozzarella, balsamic vinegar reduction,
arugula and basil aioli on ciabatta (V)



(10) Tomato Avocado Sandwich Tray..... \$110

tomato, avocado, fresh basil, balsamic vinegar
reduction, arugula on caibatta (VG)

Fat Shallot Caesar Salad.....\$74

romaine, cherry tomatoes, cucumber, sourdough
croutons and parmesan cheese with caesar dressing

Herb Slaw.....\$74

shaved cabbage, carrot, red onion, garlic, dill, and
remoulade sauce

LOS MILAGROS

Jumbo Dill Pickles..... \$20

housemade jumbo dill pickle

Potato Chips..... \$20

assorted flavors

Jumbo Chocolate Chip Cookies..... \$40

Half Gallon Beverage.....\$17

choice of ginger lemonade, iced tea, or arnold palmer

HAVE A QUESTION?

We will do our best to accommodate
any changes or alterations.

Please email:

catering@revivalfoodhall.com

