



• AT WORK • AT MEETINGS • AT CORPORATE EVENTS • AT PARTIES & SO MUCH MORE •

MILLENIUM PARK 33 S. WABASH 312.877.5176 CHICAGO, IL

RIVERWALK 225 N. LASALLE 312.526.3132 **RIVER NORTH** 44 E. GRAND 312.624.8536

LOOP 181 W. MADISON coming soon! 10,

BROOKFIELD, WI

THE CORNERS OF BROOKFIELD 340 HIGH STREET 262.505.6560

CATERING@GODDESSANDTHEBAKER.COM



• 33 S. WABASH, CHICAGO, IL • • 225 N. LASALLE, CHICAGO, IL • 940 HIGH STREET, BROOKFIELD, WI •

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BREAKFAST

seasonal fruit:

small tray (10 people): \$40 | small bowl (10-13 people): \$40 | arge tray (20 people): \$55 | large bowl (20-25 people): \$55

yogurt parfait cup: yogurt, granola and fresh fruit. \$5.99 each

deconstructed yogurt parfait: yogurt, granola and mixed berries. 8 people: \$50

bagel & cream cheese platter: 12 assorted bagels with cream cheese, jam and butter. 12–16 people: \$30

bagel & schmear: cream cheese, tomato, red onion, cucumber, radish and fresh dill.

small (6–8 people, 6 bagels): \$30 | gluten-free bread: add \$5 large (12–16 people, 12 bagels): \$45 | gluten-free bread: add \$8

smoked salmon board: smoked salmon, cream cheese, tomato, radish, cucumber, fresh dill, capers and bagels.
small (6–8 people, 7 bagels): \$50 | gluten-free bread: add \$5
large (12–16 people, 14 bagels): \$85 | gluten-free bread: add \$8

breakfast sandwich tray: assorted breakfast sandwiches, fresh fruit bowl and your choice of coffee or fresh orange juice \$15 per person | gluten-free bread: add \$2 per person (minimum 10 people; order in increments of 5)

BREAKFAST PASTRIES

muffin tray: 12 assorted muffins. regular: \$42 | gluten-free: \$52 | vegan: \$49

breakfast bread loaves: garnished with berries, granola and toasted coconut; lemon poppyseed, banana nut, or matcha chocolate chip. \$49

mini breakfast pastry tray: 12 assorted mini muffins, croissants, danish, scones. \$49

muffin & bagel tray: 6 assorted muffins and 6 bagels with cream cheese, butter and jam. \$45

SNACKS

avocado toast: toasted sourdough with avocado mash, arugula and cotija cheese. small (8–10 people): \$45 large (12–15 people): \$65

vegetable tray: fresh veggies and a choice of 2 dips: chipotle ranch, hummus, smashed avocado, goddess dressing, parmesan peppercorn or tzatziki. serves 10 | \$65

soup: selection changes daily. 16 oz bowl: \$7.99





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SANDWICHES

box lunch: choose any sandwich type and receive a deluxe box lunch with a fruit cup, cookie and a bag of plain chips: \$15 per person

add goddess water or soda: \$1.50/each

santa monica turkey: turkey, swiss, avocado, arugula, tomato, lemon aioli.

chicken club: bacon, lettuce, tomato, avocado, lemon aioli.

garden goddess wrap (ve): hummus, avocado, cucumber, carrot, tomato, arugula, beets, goddess dressing.

chipotle ranch steak wrap: steak, lettuce, red peppers, black beans, corn, avocado, tortilla strips, chipotle ranch dressing. lunch for the gang: sandwich tray (choose up 3 types) salad bowl, fruit bowl and chips: \$15 per person

add a mini cookie and bar tray: \$60 add goddess water or soda: \$1.50/each (minimum 10; order in increments of 5)

turkey cheddar wrap: turkey, cheddar, lettuce, tomato, lemon aioli.

chicken banh mi: chicken, house pickles, miso mayo, jalapeños.

kale & chicken caesar wrap: classic caesar salad made with kale and grilled chicken breast.

chicken caprese: grilled chicken breast, fresh mozzarella, tomato, basil pesto, balsamic reduction.

SALADS

avocado super seed: cabbage blend, romaine, carrots, cucumbers, mandarin oranges, topped with slices of avocado covered in flax, chia and sunflower seeds, misogoddess dressing.

quinoa and arugula: tossed in lemon vinaigrette, topped with 6-minute egg, diced tomatoes, red peppers, sliced avocado and feta cheese.

the baker's chopped (v): romaine, avocado, diced tomato, garbanzo beans, cucumber, corn, carrot, red peppers, blue cheese, sunflower seeds, 6-minute egg, goddess dressing. vietnamese (ve): shredded red & green cabbage, carrots, red peppers, red onion, pea pods, glass noodles, thai basil, mint, crushed peanuts, miso-cilantro vinaigrette dressing.

caesar: kale-romaine blend tossed with parmesan and diced tomatoes, topped with 6-minute eggs and asiago-herb crackers.

southwest: romaine, black beans, tomato, corn, red bell pepper, chihuahua cheese, tortilla strips, chipotle buttermilk dressing.

greek: classic greek salad with chickpeas and shredded beets

small (10 people): \$30 medium (20 people): \$60 large (50 people): \$120 add chicken, salmon, steak, bacon, or avocado to salad for upcharge small: \$12 | medium: \$20 | large: \$25



SWEETS

mini cookie & bar tray: assortment of cookies, bars, brownies and krispy treats. 26 pieces: \$60 | 36 pieces: \$90

macarons: ask about our selection.
\$2.50 each | 5 pack: \$14

cupcakes: chocolate, vanilla or red velvet: mini cupcakes: 12 count: \$30 regular cupcakes: \$3.99 each

CUSTOM, CAKES, & COOKIES

let our pastry chefs create special cupcakes, cakes, or sugar cookies for your next event. whether it's a baby or bridal shower, corporate event or special day, we can make it stand out amongst the crowd. *requires 48 hours notice*.

CELEBRATION CAKES

size	serves	price
6"	8	\$42
8"	12-15	\$62
10"	20	\$82
half sheet	50	\$122
full sheet	80-100	\$205

Deadline for cake orders is noon, 2 business days prior to date needed.

cake flavors:

rainbow cake: 6 layers of the rainbow layered with vanilla buttercream frosting and decorated with colored sprinkles.

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 pieces.

coconut cake: coconut cake filled with coconut pastry cream and frosted with rich vanilla buttercream and sprinkled with toasted coconut.

funfetti: fluffy white cake with whimsical sprinkles baked in.

carrot cake: spiced cake with cream cheese frosting.

red velvet: southern-style with cream cheese frosting.

chocolate decadence cake: single layer of rich, flourless chocolate cake with raspberry coulis (*available as 10 inch cake only*)

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DRINKS

shockingly good coffee box: house blend with the works. 96 ounces: \$25 | 3 gallon: \$75 | 5 gallon: \$95

cold brew growlers: regular or nitro cold brew with all the fixins. \$35/growler

house-brewed iced tea: \$28/growler

assortment of hot teas: 12 tea bags with hot water. \$28

hot cocoa box: 96 ounces: \$35 | 3 gallon: \$85 | 5 gallon: \$105

fresh juice: orange or lemonade. \$25/growler

canned beverages: \$2.50

bottled water: \$1.99

JUICE BAR juiced fresh in-house: \$7.99 each

kale apple cooler: kale, fuji apple, cucumber, lemon.

ginger pineapple tonic: pineapple, ginger, cucumber, lime, coconut water.

The catering department closes at 2pm daily and is closed weekends. Catering orders must be placed by 1pm the day before and 1pm Friday for all weekend and Monday orders. Deadline for cake/pastry orders is noon, 2 business days prior to the date needed.

Delivery available 8am-5pm

\$75 minimum on catered orders for delivery. Delivery fees: for orders up to \$250: \$20 | orders exceeding \$250: 10% of total

ALL PRICES ARE BEFORE TAX

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