

**WESTTOWN
BAKERY**

CATERING & EVENTS

ABOUT US

WHO ARE WE?

WEST TOWN BAKERY blends Chicago's urban street art and music while focusing on the techniques and flavors of the pastry scene. From our managers and chefs to our bakers and baristas, each member is instrumental in the creation of our breads, pastries, coffees and cakes, based on the principal belief that everyone should be able to have their cake and eat it too.

THE BEST PASTRIES FOR THE BEST PARTY

Bring us your birthdays, your business meetings, your office parties, your bridal showers—we've got everything you need to satisfy any hungry crowd. Whether it's a basket of muffins, a bagel and fruit platter, or delicious breakfast pastries, we've got you covered!

LEAVE THE BAKING TO THE PROS

If your business, restaurant, cafe or catering company is looking for wholesale bread, cakes, pastries or desserts, look no further than West Town Bakery. Our wholesale items are made using quality, all-natural ingredients. Our kitchen is in operation 24 hours a day, 7 days a week. Our flavors and products change seasonally so check in with us to see what we have going on. Ask your sales rep for our wholesale catalog.

WE WANT TO HEAR FROM YOU

Catering :
catering@westtownbakery.com

Private Events :
wheelingevents@westtownbakery.com

Wholesale :
wholesale@westtownbakery.com

**WESTTOWN
BAKERY**

WEST TOWN BAKERY

WEST TOWN | WHEELING | EVANSTON | RIVER NORTH | FINANCIAL DISTRICT
WESTTOWNBAKERY.COM // CATERING@WESTTOWNBAKERY.COM

THE **50**
FIFTY
GROUP *Events*

BREAKFAST

FRUITS + VEGGIES

small (serves 8-12) / **large** (serves 18-24)

FRESH FRUIT & BERRY PLATTER **V/GF** | 75 / 120

seasonal selection of fruit and berries

HUMMUS PLATTER **V** | 100 / 160

carrots, cucumbers, peppers, broccoli, served with grilled bread

VEGETABLE PLATTER **V** | 75 / 150

seasonal selection of vegetables, served with ranch dressing

BAGELS

BAGEL PLATTER **V** | 65

6 plain and 6 everything bagels, includes housemade butters, jams and spreads

LOX PLATTER | 250

6 plain bagels / 6 everything bagels, 2 pounds of homemade lox, 3 half pints of cream cheese (choice of plain or chives), includes pickled red onions, capers, tomatoes, local greens

AVOCADO TOAST PLATTER **V** | 225

6 plain bagels / 6 everything bagels, 2 pounds of homemade avocado spread, crumbled goat cheese, pickled red onions, capers, tomatoes, frisée

MINI PASTRIES | 34/dozen

select 2 options per platter

MUFFINS

blueberry muffin

chocolate muffin **V**

lemon poppyseed muffin

CROISSANTS

plain croissant

chocolate croissant

ham & cheese croissant

herb & goat cheese croissant

SCONES

trail mix scone

blueberry scone

GF - gluten free / **V** - vegetarian / **VG** - vegan



BRUNCH

PASSED APPETIZERS

priced per dozen / 2 dozen minimum per selection

AVOCADO TOAST BITES ✓ | 44

multigrain, arugula, tomato, goat cheese

ZUCCHINI FRITTER ✓ | 46

herb yogurt sauce

MINI LOBSTER ROLLS | 72

old bay aioli, dill, trout roe

EVERYTHING AVOCADO BITES | 52

multigrain, goat cheese, cucumber, tomato, bacon

BLACK BEAN SLIDERS ✓ | 58

russian dressing

BEEF SLIDERS* | 60

dijonnaise, cheddar, caramelized onions, dill pickle

KING TRUMPET MUSHROOM SKEWERS ✓✓GF | 52

espelette aioli, crispy shallots

BRUNCH BEVERAGES

ORANGE JUICE | 27.5

one gallon. includes 12 cups

"DARK MATTER" COFFEE BOX | 40

choice of regular or decaf; includes 12 cups, served with cream and sugar

BUFFET SERVICE

serves 12 guests

MAC & CHEESE ✓ | 75

noodles, cheese sauce, herbed bread crumbs

BISCUITS & GRAVY | 96

buttermilk biscuits and traditional sausage gravy

VEGAN BISCUITS & GRAVY ✓✓ | 96

vegan biscuits and mushroom gravy

add chorizo tofu ... +55

MARKET SALAD ✓ | 85

local greens, cucumbers, tomatoes, pickled red onions, hard boiled eggs, radish, sunflower seeds, hearts of palm, dijon vinaigrette

SHAVED BRUSSELS SALAD ✓ | 85

manchego, toasted hazelnuts, apples, dried cranberries, scallions, mustard vinaigrette

YOGURT PARFAIT GLASSES ✓ | 80

greek yogurt, housemade granola, seasonal fruit, honey

PLAIN PANCAKES ✓ | 75

served with maple syrup, whipped cream
(24 pancakes)

SCRAMBLED EGGS ✓ | 80

BACON* | 90 (48 pieces)

SAUSAGE | 90 (24 pieces)

HASH BROWNS ✓✓ | 90 (24 pieces)

GF - gluten free / ✓ - vegetarian / ✓✓ - vegan

LUNCH

SANDWICHES

Boxed Lunch | 25

includes a sandwich, a bag of plain chips, pickle spear and a chef's choice of cakeball

Lunch Platter | 95

includes six sandwiches, choose two options

MEDITERRANEAN

marinated peppers, roasted eggplant, arugula, avocado, pickled onions, whipped feta cheese, greek feta vinaigrette

ITALIAN

salami, pepperoni, ham, arugula, havarti cheese, tomato, red onion, pepperoncini, romaine lettuce, herbed italian vinaigrette

HAM & CHEDDAR

arugula, lemon-honey vinaigrette, on a croissant

ROAST BEEF

blue cheese spread, swiss cheese, fig jam

ROASTED TURKEY & BACON

swiss cheese, co-op aioli, romaine lettuce, tomato, served on sourdough

SALAD PANS

pan serves 10-12 guests / add chicken +25

CLASSIC CAESAR* | 65

romaine + red leaf lettuce, crispy prosciutto, shaved parmesan, garlic sesame croutons, creamy caesar dressing

TOMATO, AVOCADO & MOZZARELLA *V/GF* | 80

romaine + red leaf lettuce, cherry tomatoes, avocado, roasted corn, housemade mozzarella, sunflower seeds, cilantro vinaigrette



DESSERTS

CAKEBALLS | 36 per dozen

assorted flavors

LOGO COOKIES | 45 per dozen

sugar print logo, sprinkles, royal icing, shortbread cookie

MINI CUPCAKES | 45 per dozen

choose one : chocolate, vanilla, red velvet, carrot cake, salted caramel, chocolate/peanut butter

COOKIES | 33 per dozen

choose one : chocolate chip, snickerdoodle, m&m, oatmeal raisin, peanut butter white chocolate chip

SALADS

per person / per tray

CLASSIC CAESAR | 15 / 65

romaine + red leaf lettuce, crispy prosciutto, shaved parmesan, garlic sesame croutons, creamy caesar dressing

GREEK-LIKE SALAD | 15 / 60

romaine + baby spinach, parsley, dill, mint, feta cheese, cucumbers, kalamata + green olives, red onions, pepperoncini, red + green bell peppers, fried capers, sunflower seeds, crispy pita, greek-feta vinaigrette

TOMATO, AVOCADO & MOZZARELLA | 17 / 80

romaine + red leaf lettuce, cherry tomatoes, avocado, roasted corn, housemade mozzarella, sunflower seeds, cilantro vinaigrette

COBB SALAD | 17 / 70

romaine, arugula, cabbage, tomatoes, pickles, corn, scallions, dill, egg, garlic sesame croutons, buttermilk black truffle dressing

BLT SALAD | 16 / 70

arugula, romaine, red onions, roasted carrots, radishes, grape tomatoes, garlic sesame croutons, parsley, blue cheese crumble, bacon, blue cheese dressing

SOUTHWEST CHIPOTLE CHICKEN & AVOCADO SALAD | 17 / 70

arugula, cilantro, cabbage, pulled chicken, radishes, avocado, corn, crispy shallots, pickled red onions, tajin-roasted sweet potatoes, tortilla strips, black beans, queso cotija, creamy chipotle dressing

SESAME CHICKEN SALAD | 16 / 60

shredded cabbage + romaine, pulled chicken, roasted mushrooms, roasted carrots, broccoli, radishes, scallions, parsley, fried ramen, toasted sesame seeds, sesame vinaigrette

NOT A CARROT IN THE WORLD | 15 / 70

romaine + kale, arugula, avocado, scallions, radishes, mango, roasted cauliflower, crispy shallots, lemon, sesame + sunflower seeds, roasted carrots, carrot tahini dressing

ADD-ONS

extra salad dressings | +1 / +10

marinated grilled chicken breast | +5 / +25

pulled chicken | +5 / +25

skirt steak* | +6 / +35

garlic shrimp | +6 / +35

blackened shrimp | +6 / +35

 - gluten free /  - vegetarian /  - vegan

SANDWICHES

BREAKFAST SANDOS

platter consists of 12 half sandwiches

ECKHART PARK | 75

breakfast sausage, scrambled eggs, sausage gravy, buttermilk biscuit

COMMERCIAL PARK | 85

bacon, co-op hot sauce aioli, scrambled eggs, white cheddar, bagel

CLEMENTE HIGH | 85

chorizo, chihuahua cheese, scrambled eggs, avocado, tomatillo salsa, croissant

PULASKI PARK | 125

smoked salmon, carrot-caper cream cheese, cucumber, pickled onions, arugula, everything bagel

AVOCADO "TOAST" ✓ | 80

avocado, scallion/black pepper cream cheese, pickled onions, feta, multigrain toast

LUNCH SANDOS

served as a platter or in a boxed lunch

POTAWATOMI WOODS ✓

red wine cooked mushrooms, herb goat cheese, arugula, seeded bread

THE TUSCANY

salami, pepperoni, ham, arugula, havarti cheese, tomato, red onion, pepperoncini, italian dressing, seeded bread

JEAN BANCHET

prosciutto, apple butter, arugula, st. andre cheese, butter, seeded bread

HERITAGE PARK

roast beef, humboldt fog cheese, arugula, fig jam, horseradish mayo, seeded bread

PALWAUKEE CLUB

roasted turkey, bacon, arugula, mayo, tomato, havarti cheese, seeded bread

PASSED APPS

VEGETARIAN

BLACK PEPPER & GRUYÈRE GOUGÈRE **V** | 50

caper lemon cheese filling

SEASONAL BRUSCHETTA **V** | 50

chef's selection of seasonal vegetables

BLACK BEAN SLIDERS **V** | 60

russian dressing

SUMMER ROLL **VG/GF** | 72

carrots, cucumber, avocado, herbs, sweet chili sauce

MUSHROOM TOAST **V** | 65

brioche, herbed mushroom duxelle, chives

ZUCCHINI FRITTER **V** | 65

herb yogurt sauce

KING TRUMPET MUSHROOM SKEWERS **V/GF** | 65

espelette aioli, crispy shallots

SEAFOOD

GRILLED SHRIMP COCKTAILS **GF** | 72

cocktail sauce, lemon

AHI TUNA TARTARE* **GF** | 75

toasted sesame dressing, scallions

MINI LOBSTER ROLLS | 75

old bay aioli, dill, trout roe

CRAB CAKES | 75

lemon mustard sauce

OYSTERS ON THE HALF SHELL* **GF** | 75

mignonette

CHICKEN

GRILLED CHICKEN SKEWERS **GF** | 65

truffle honey

FRIED CHICKEN SLIDERS | 65

buffalo ranch, pickles, brioche

BEEF

BEEF TARTARE* | 70

capers, onions, lemon, olive oil, brioche

SWEET BBQ MEATBALLS **GF** | 60

sweet bbq braised meatballs

MARINATED STEAK SKEWERS **GF** | 75

chimichurri, lime

BEEF SLIDERS* | 70

dijonnaise, cheddar, caramelized onions, dill pickle

PORK

BACON WRAPPED DATES **GF** | 55

almonds, balsamic glaze

PORK BELLY SKEWERS **GF** | 65

sweet chili sauce

PULLED PORK SLIDERS **GF** | 65

bbq sauce, coleslaw

GF - gluten free / **V** - vegetarian / **VG** - vegan

STATIONS + BOARDS

ACTION STATIONS

chef/attendant fee will apply

ROAST PRIME RIB OF BEEF **GF** | 1000

potato gratin, seasonal vegetable,
horseradish cream, au jus (serves 25 - 30)

BEEF TENDERLOIN **GF** | 800

pomme purée, seasonal vegetables, mustard, jus
(serves 20 - 25)

TURKEY BREAST **GF** | 400

pomme purée, seasonal vegetables, brown gravy
(serves 15 - 20)

WHOLE ROASTED SALMON **GF** | 650

dijon dill sauce, wild rice (serves 20 - 25)

SUCKLING PIG | MKT

parmesan grits, housemade bbq, honey mustard,
cornbread (serves 20 - 25)

PASTA STATION | 30 per guest

marinara sauce, alfredo sauce, bolognese sauce,
served with garlic butter baguettes

BOARDS

stationed, serves 12

CRUDITÉ BOARD **V/GF** | 150

served with parmesan ranch

HUMMUS BOARD **V** | 130

carrots, cucumbers, peppers, broccoli,
served with grilled pita

HOUSE-MADE CHIPS & DIP **V** | 115

ask for our current offerings

CHEESE BOARD **V** | 225

selection of cheese and served with
seasonal garnish and bread

CHARCUTERIE BOARD | 250

selection of cured meats and served with
seasonal garnish and bread

OYSTERS ON THE HALF SHELL **GF** | 200

cocktail sauce, mignonette (50 pieces)

SEAFOOD TOWER **GF** | MKT

24 oysters, 20 shrimp cocktails, 4 lobsters (1 lb),
ahi tuna tartare, lemons, limes, mignonette,
cocktail sauce, mustard sauce

GF - gluten free / **V** - vegetarian / **VG** - vegan

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THE
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DINNER

PASTAS

stationed, half pan serves 12

CHICKEN PARM OVER ZITI | 90

breaded chicken cutlets, sautéed in garlic butter, topped with parmesan, provolone cheese, marinara

MAC 'N CHEESE ✓ | 60

macaroni tossed in creamy three cheese sauce, topped with parmesan bread crumbs

ALMOST FAMOUS LASAGNA ✓ | 90

for everyone else, it's only available on sunday night. fresh pasta layered with parmesan bechamel and a blend of whipped cheese, topped with your choice of sauce

ZITI & MEATBALLS | 90

ziti tossed in our signature pappy sauce, topped with parmesan and meatballs

SHRIMP SCAMPI | 100

shrimp sautéed with white wine, lemon, garlic, fresh herbs, tossed with ziti pasta

ZITI PASTA ✓

ziti tossed with traditional alfredo sauce

primavera peppers, onions, broccoli | 60

chicken | 70

shrimp | 85

BAKED ZITI | 75

vodka sauce and crumbled sausage, baked with mozzarella and parmesan cheese

ENTREES

stationed, serves 12

PAN-SEARED SALMON | 140

corn and tomato relish, sunflower seeds, cilantro vinaigrette

PAN-FRIED CHICKEN | 110

breaded chicken breast, lemon sauce, arugula, balsamic, parmesan

EGGPLANT PARMESAN | 75

breaded eggplant, garlic parmesan bread crumbs, mozzarella, marinara sauce

CHICKEN PICCATA | 95

breaded pan fried chicken breast, lemon caper sauce

TOMATO BRAISED SHORT RIB | 195

slow cooked short ribs with tomato, au jus, basil, carrots, onions, fennel seeds

CHICKEN CACCIATORE | 95

roasted chicken thighs, cooked in tomato sauce, bell peppers, onions, green olives, carrots, basil, thyme

SALMON PICCATA | 150

grilled salmon, served with roasted potatoes, piccata sauce, lemon, garlic, capers

SWEETS

MINI CAKEBALLS | 25 per dozen*

Red Velvet ▪ Triple Chocolate **VG** ▪ French Toast ▪
Vanilla Sprinkle ▪ Chocolate Sprinkle **VG** ▪
Chocolate Chip **VG** ▪ Lemon Almond ▪
Chocolate Peanut

MINI COOKIES | 36 per dozen*

Chocolate Chip **VG** ▪ Snickerdoodle **VG** ▪
Oatmeal Raisin ▪ M&M ▪ Strawberry Almond ▪
Peanut Butter White Chocolate Chip

MINI CUPCAKES | 36 per dozen*

Vanilla/Vanilla ▪ Chocolate/Chocolate **VG** ▪
Vanilla/Chocolate ▪ Salted Caramel ▪
Carrot/Cream Cheese ▪ Red Velvet ▪
Chocolate/Peanut Butter ▪
GF Vanilla/Vanilla **GF** +6 ▪
GF Chocolate/Chocolate **GF** +6

MINI TARTS | 60 per dozen*

Opera ▪ Lemon ▪ Chocolate Caramel
Seasonal Fruit

MINI CHEESECAKE BITES | 60 per dozen*

Plain ▪ Chocolate Chip ▪ Seasonal Fruit ▪

BROWNIE BITES | 155 per tray

Old Fashioned ▪ GF Old Fashioned **GF** +6

RICE KRISPIE BITES | 60 per tray

Regular ▪ Fruity Pebble

MACARONS | 60 per dozen*

Chocolate ▪ Red Velvet ▪ Birthday Cake ▪
Chocolate Mint ▪ Peanut Butter & Jelly

DOUGHNUTS | 60 per dozen*

Vanilla Sprinkle ▪ Chocolate Sprinkle ▪ Coffee ▪
Homer Sprinkle ▪ Old Fashioned ▪ Samoa ▪
Chris-P-Creme ▪ Apple Cider ▪ Red Velvet Cake



BOOZE

priced per person

PREMIUM BAR

two hours ... 60 pp / additional hour ... +10 pp

Spirits | Open Bar

Wine | Open Cellar

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

CLASSIC BAR

two hours ... 50 pp / additional hour ... +10 pp

Vodka | Svedka

Gin | Broker's

Tequila | Corazon Blanco

Rum | Plantation Three Star White

Whiskey | Benchmark Bourbon, Wild Turkey Rye, Johnnie Walker Black Label

Wine | House Sparkling, White, Rosé, Red

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

WINE + BEER BAR

two hours ... 40 pp / additional hour ... +10 pp

Wine | House Sparkling, White, Rosé, Red

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

BRUNCH BAR

two hours ... 22 pp / additional hour ... +10 pp

Mimosa | Cava + Orange Juice

Beermosa | Light Beer + Orange Juice

Bloody Mary | Vodka and Bloody Mary Mix

Wine | House Sparkling, White, Rosé, & Red

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

NON-ALCOHOLIC

two hours ... 19 pp / additional hour ... +5 pp

Soft Drinks & Juice | Pepsi Products & Fruit Juices

Coffee & Tea | Dark Matter Coffee, Iced or Hot

Water | Still & Sparkling

please notify our events team if you prefer single-serve beverages.

BRUNCH BEVERAGES

Orange Juice ... 27.5

One Gallon. Includes 12 Cups

"Dark Matter" Coffee Box ... 40

Choice of Regular or Decaf; Includes 12 Cups,
Served with Cream and Sugar

PREPAID CONSUMPTION

Individually Ordered Drinks *charged to prepaid tab*

TERMS + CONDITIONS

A Drink Package is required with all onsite events.

Shots not included in packages.

Please note our spirits list is ever changing,
if one of the brands is no longer carried we will
replace it with a lateral or upgraded option.

Above costs are exclusive of taxes, service charges, etc