



**CATERING &
SPECIAL EVENTS**

**90TH
MERIDIAN**
KITCHEN & BAR

ABOUT US

Elevate your meal...

90th Meridian is a destination for midday meals, Happy Hour cocktails, Post-Work Dinner and everything in between. 90th Meridian provides a superb atmosphere combined with a compelling menu and extensive bar for a sublime experience in the Financial District.

90th Meridian is a 160-seater on the ground floor of the Central Standard Building, a historical 23-story structure built in 1924.

90th is a lunch, happy hour, and dinner destination, with options for any diet.

Host your event with us. Our catering packages can suit any occasion, and our dining areas are classy yet welcoming.

We also offer off-site office catering and individually wrapped boxed lunches in the Downtown Chicago area.



OFFICE CATERING

BOXED LUNCHES

MINIMUM ORDER OF 10
INCLUDES SANDWICH, CHIPS, COOKIE, BOTTLED WATER
PRICE: 25 PER BOX

Buffalo Chicken Caesar Wrap

Crispy Chicken Thigh tossed in Buffalo,
Shredded Romaine, Caesar Dressing,
Grated Parmesan, Whole Wheat Tortilla

Roast Beef Sandwich

Roast Beef, Dijon Mustard, Red Onion,
Shredded Lettuce, Jalapeno Relish, Baguette

Ham and Swiss Sandwich

Sliced Ham, Dijon, Swiss Cheese,
Caramelized Onion, Baguette

Turkey Club

Turkey Breast, Bacon, Aioli,
Romaine, Sliced Tomato, Avocado,
Multi-grain Bread

Vegetable Panini (V)

Roasted Portobello Mushrooms, Sage Pesto,
Tomato, Red Onion, Arugula,
Swiss Cheese, Ciabatta Bun

SANDWICH PLATTERS

INCLUDES SALAD, CHIPS, ASSORTED COOKIES

Half Platter - 195

10 Half Sandwiches, Chips, Cookies, 1 Large Salad* (Serves 7-10)
Choice of five sandwiches cut in half

Full Platter - 375

20 Half Sandwiches, Chips, Cookies, 2 Large Salads* (Serves 14-20)
Choice of 10 sandwiches cut in half

**Choice of Salad: Quinoa, Green or Caesar*

(V) VEGETARIAN • (VG) VEGAN • (GF) GLUTEN FREE

OFFICE CATERING

PLATTERS

serves 20

Charcuterie - 250

Assorted Meats, Mustard, Pickles, Crostini

Cheese Board - 225

Assorted Cheeses, Seasonal Fruit Mostarda,
Crostini, Honey Comb, Togarashi Cashews

Veggie Crudit  (V ) - 150

Seasonal Vegetables, Ranch,
Roasted Garlic Hummus, Crispy Pita

Hummus (V ) - 125

Roasted Garlic Hummus, Crispy Pita

SIDES

Half Cookie Platter - 36

1 Dozen.

Half Assorted Chip Platter - 35

Serves 10.

Full Cookie Platter - 72

2 Dozen.

Full Assorted Chip Platter - 70

Serves 20.

BEVERAGES

disposable cups provided

Dark Matter Coffee

"90th Meridian Blend"

96oz Container - 90

Includes Disposable Cups/Lids,
Sweeteners and Creamers

Bottled Water - 35

10 16oz Bottles

Pepsi - 40

10 12oz Cans

Diet Pepsi - 40

10 12oz Cans

Starry - 40

10 12oz Cans

(V ) V GETARIAN • (VG) V GAN • (GF) GLUTEN FREE

PRIVATE EVENTS CATERING

APPETIZERS

sold by the dozen

Shrimp Cocktail - 72

Cocktail Sauce, Lemon.

Mini Italian Beef Sandwich - 75

Homemade Giardinera.

Mini Bao Buns - 84

Pork Belly, Housemade Kimchi, Chives.

Grilled Shrimp Skewers - 84

Garlic Butter, Lemon.

Bruschetta - 40

Cherry Tomatoes, Balsamic Glaze,
Basil Pesto, Crostini.

Tuna Tartare Cups - 84

Gochujuang, Black Sesame Seeds,
Cucumber, Avocado, Puffed Rice.

Pulled Pork Sliders - 72

Housemade BBQ Sauce,
Pickled Red Onion.

Cheese Burger Sliders* - 72

2oz Beef Patty, American Cheese,
Caramelized Onions, Dijonnaise.

Tempura Cauliflower - 42

Gochujuang Sauce.

Salmon Croquettes - 72

Romesco, Pickled Red Onion, Fresh Herbs.

SHAREABLE

serves 20

Green Salad (VÉ) (GF) - 96

Chopped Kale, Frisee, Candied Hazelnuts,
Marinated Cranberries, Apple,
Balsamic Vinaigrette.

Charcuterie - 250

Assorted Meats, Mustard,
Pickles, Crostini.

Hummus (VÉ) - 90

Roasted Garlic Hummus, Crispy Pita.

Cheese Board (VÉ) - 225

Assorted Cheeses, Seasonal Fruit
Mostarda, Crostini, Honey Comb,
Honey Roasted Nuts.

Caesar Salad - 125

Chopped Romaine Lettuce, Cherry Tomatoes,
Croutons, Parmesan Cheese.

Veggie Crudité (VÉ) - 150

Seasonal Vegetables, Ranch,
Roasted Garlic Hummus, Crispy Pita.

Nashville Spiced Wings - 180

Ranch and Celery.

Housemade Guacamole,

Salsa & Chips (VÉ) - 175

(VÉ) VÉGETARIAN • (VÉ) VÉGAN • (GF) GLUTEN FREE



ENTREES

serves 15-20

Roasted Whole Chicken - 150

Served with side of jus.

Penne Pasta (V) - 130

Marinara, Roasted Seasonal Vegetables.

Blackened Salmon Filet - 175

Brown Butter & Lemon.

Beef Tenderloin* - 550

Horseradish Cream, Arugula,
Balsamic.

SIDES

serves 15-20

Crispy Smashed Potatoes (V) (GF) - 125

Herb Butter.

Roasted Cauliflower (V) - 90

Chimichurri.

Roasted Brussels Sprouts (V) (GF) - 90

Balsamic Glaze, Crispy Shallots.

Everything Spiced Carrots (V) - 135

Roasted Carrots, Everything Spice.

Togarashi Fries (V) - 85

Served with Ketchup and Aioli.

Chilled Couscous Salad (V) - 85

Cucumber, Mint, Parsley,
Toasted Almonds, Lemon Vinaigrette.

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SWEETS BY



MINI CAKEBALLS | 25 per dozen*

Red Velvet • Triple Chocolate (V6) •
Chocolate Chip (V6) • Vanilla Sprinkle •
French Toast • Lemon Almond •
Chocolate Sprinkle (V6) • Chocolate Peanut

MINI COOKIES | 36 per dozen*

Chocolate Chip (V6) • Snickerdoodle (V6) •
Oatmeal Raisin • M&M • Strawberry Almond •
Peanut Butter White Chocolate Chip

MINI CUPCAKES | 36 per dozen*

Vanilla/Vanilla • Vanilla/Chocolate •
Chocolate/Chocolate (V6) • 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 | 50 per dozen*

Plain • Chocolate Chip •
Seasonal Fruit

BROWNIE BITES | 115 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



BEVERAGE OPTIONS

PREMIUM BAR

- 46 per person for 2 hours
- 10 per person for each additional hour

CLASSIC BAR

- 34 per person for 2 hours
- 10 per person for each additional hour

BEER & WINE BAR

- 22 per person for 2 hours.
- 10 per person for each additional hour

PREPAID CONSUMPTION (- 6 PP charge added)

Individually-ordered drinks charged to a prepaid tab.

ADD-ONS

Non-Alcoholic package required for food packages: - 6 PP

Additional Craft Cocktails may be added to your package - 12 PP

Champagne service - 18 PP

Coffee and tea service - 7 PP

Additional wine, beer, seltzer, spirits - 7 PP
Event manager will confirm availability.

Shots not included in packages.

Please note our spirits list is ever changing. If a selected brand is no longer carried we will replace with a lateral or upgraded option.

Above costs are exclusive of taxes, service charges, etc.